2016

Paula Isabella

BAKING

book

Scrumptious Baking Desserts. Hundreds Of Recipes



BAKING BOOK

SCRUMPTIOUS BAKING DESSERTS. HUNDREDS OF RECIPES

PAULA ISABELLA

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Carrot Cheesecake
Lemon Bars
Peanut Butter Brownies
Cheesecake With Oreo
Chocolate Chip Bars
Apple Cheesecake Tart
Truffle Cheesecake

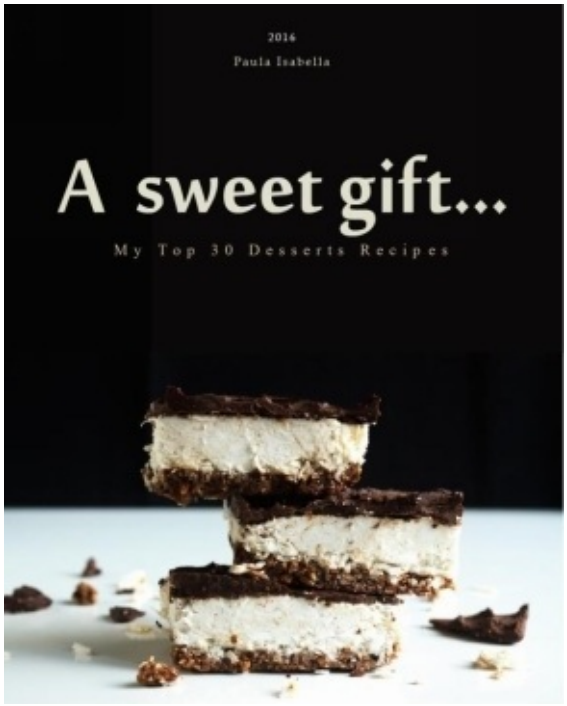
Cheesecake Chocolate Peanut Butter Cookies
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Mediterranean Vegan Salad
Pea And Lentil Vegan Curry
Peanutbutter And Banana Oatmeal
Thai Peanut Lime Coleslaw
Eggplant Mushroom Curry
Peanut Stew
Bean & Artichoke Salad

Vegan Chocolate Protein Shake
Sour Soup
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Tostadas
Pizza Toast
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Curry With Rice, Beans & Peas
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Marinated Grilled Chicken Thighs
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Spanish Chicken Stew
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Butter Chicken
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Kale & Chicken Stew
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Lemon Chicken Pasta
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Mushroom And Spinach
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Roasted Cauliflower With Pine Nuts
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Roasted Vegetable Quinoa Bowls
Potato Cake With Green Chutney
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Potato & Coconut Curry
Pea & Lentil Curry
Indian Peanut Stew
Bean & Artichoke Salad
Tacos With Ancho-Lime Sauce
Before You Leave

FREE GIFT



I would like to tell you that there is a freebie available for everybody. It is a short book which contains 30 dessert recipes and it is FREE!!!

To access this e-book you will have to opt-in to my list. If you are on my list, you can get your hands on the weekly free gifts that I send to my list.

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COOKIES

DISCLAIMER:SOME OF THE PHOTOS HAD BEEN TAKEN BEFORE THE COOKIES TO BE FINISHED. PLEASE KEEP THAT IN MIND.

INTRODUCTION

Why homemade cookies? Because they are simple, they don’t require an advanced kitchen or any special skills. As a bonus, they are really cheap to make and very tasty. In this book you will find recipes that are very easy. I can say that most of them can be made by mixing up and baking.
Before getting to the recipes, I would like to provide you some useful tips which I hope you will use, but also some basic techniques, required equipment and so on and so forth.

TECHNIQUES

PREHEAT THE OVEN

Always start by preheating the oven (at least 10 minutes, maybe 15). Keep in mind, when baking the cookies, that they require a certain amount of time. This depends on the thickness and the mixture.
You want to make everything perfect, have thermometer. This way, you will always be sure when the oven has reached the desired temperature and you will know if the oven is heated enough to bake your cookies.

MEASURING THE INGREDIENTS

Measuring dry ingredients is quite easy if you use the appropriate cup from the graduated set of measures. First overfill the cup slightly and then level it with a spatula.

SHAPING COOKIES

The most common ways of shaping a cookie is by dropping or scooping (of course these are not the only ones). You can also cut them into slices, bars, rolling and so on and so forth.

A great tip that I can give you regarding shaping the cookies is to keep things as uniform as possible(of course if you are not making a shape-based cookie). This way they look the best, they feel natural.

Before placing them on a baking tray, make sure you leave enough space between cookies (2 inches would work just fine).

EQUIPMENT NEEDED

- Baking Sheets
- Cookie Shapes
- Food Processor
- Electric Mixer
- Measuring Cups and Spoons
- Spatula

INGREDIENTS

BAKING POWDER

It is used to lighten the texture of the cookies. It is used because it contains an acid and a base (Chemistry is not my thing) and releases gas in the presence of moisture and heat. So, you need to know that baking powder should be always kept in a cool spot and airtight.

BUTTER

The best you can use for a cookies is the unsalted butter because it taste fresher and cleaner than the salted butter. Unsalted butter is commonly used in frosting and filling recipes. It is best stored in the freezer.

EGGS

They are vital for a recipe. There are not much to say about eggs. However, I noticed that if you beat the egg whites, unless they are at the room temperature, they much likely won't cream.

SUGAR

Please pay attention to what the recipe say. If it tells you to use granulated sugar, then use granulated sugar. If it tells you to use light brown, then choose light brown. Changing the sugar, it will also change the texture and the taste of the cookies.

The difference between granulated sugar and dark brown sugars is that the dark brown is heaving, coarse and it contains more moisture than the granulated.

For example, if you are about to use brown sugar in a meringue cookies recipes, it will most likely cause the cookies to sink.

TOASTED COOKIE DOUGH



INGREDIENTS

1 1/2 cups all-purpose flour

1/2 teaspoon salt

1 cup light brown sugar, packed

1/2 cup granulated sugar

1/2 cup unsalted butter, melted

1 tsp. vanilla extract

2/3 cup chocolate chips

2 to 4 tablespoons whole milk

DIRECTIONS

1. Place the flour on a baking sheet and toast at 300F for 10 minutes. Let cool completely before using.
2. In the bowl of a stand mixer fitted with the paddle attachment, stir together cooled flour, salt, brown sugar and granulated sugar. Pour in butter and vanilla extract. Mix until a dry dough forms. Add chocolate chips and mix on lowest speed.
3. When chocolate chips are evenly dispersed, add whole milk 1 tablespoon at a time with the machine on low speed. Scoop the cookie dough into six 4-ounce jars and twist the lids on tightly.

CHOCOLATE COOKIES



INGREDIENTS

1/2 cup unsalted butter

one 12-ounce bag semi-sweet chocolate chips 1 1/4 cups light brown sugar, packed 3 large eggs

2 teaspoons vanilla extract

1/4 cup unsweetened natural cocoa powder 1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

about 8 ounces dark chocolate, diced into 1/2-inch pieces 12 large marshmallows, cut in half

DIRECTIONS

1. In a medium, microwave-safe bowl, add the butter, chocolate chips, and heat on high power to melt for 1 minute. Stop to check and stir. Heat in 15-second bursts, stopping to stir after each burst, until chocolate has melted and can be stirred smooth. Allow melted chocolate mixture to stand for 5 minutes to cool slightly.
2. In a separate large bowl, add the brown sugar, eggs, and vanilla. Beat with a handheld electric mixer on medium speed just until blended, about 1 minute.
3. Add the cooled chocolate mixture and beat on medium speed until just combined, about 1 minute. Stop and scrape down the sides of the bowl.
4. Add the cocoa powder, flour, baking powder, and salt. Beat on low speed just until combined, about 1 minute. Stop and scrape down the sides of the bowl. Cover bowl with plastic wrap and refrigerate for 2 hours, or until dough has firmed up significantly.
5. Preheat oven to 325F. Line a baking sheet with a Silpat or spray with cooking spray. Using a 2-tablespoon cookie scoop form dough mounds and place them on the baking sheet, spaced at least 2 inches apart. Flatten slightly and bake for 10 minutes, or until edges and tops have just set, even if slightly undercooked and glossy in the center.
6. Remove baking sheet from oven, add 1 piece of dark chocolate to the center of each cookie, pushing down very slightly just so it breaks the surface and sinks down.
7. Place one marshmallow half on the top of each piece of chocolate on all the cookies, pushing down very slightly so the marshmallow adheres.
8. Return baking sheet to oven and bake for about 5 minutes, or just until marshmallows have puffed; don't let them brown and don't overbake. Cookies firm up as they cool. Allow cookies to cool on baking sheet for about 10 minutes before serving.

GINGERBREAD COOKIES WITH CHOCOLATE



INGREDIENTS

1,25 dl (1/2 cup) brown sugar 100 g (1 stick) butter

1,25 dl (1/2 cup) golden syrup 1 egg

1 tsp orange zest

375 g (3,5 cups) flour

60 g (1/2 cup) cocoa

2 tsp ground cinnamon

1 tsp ground ginger

1/2 tsp freshly ground pepper 1/4 tsp ground cloves

1/4 tsp salt

1 tsp baking soda

ICING

1 egg white

150 g (1 1/4 cups) powdered sugar

DIRECTIONS

1. Beat brown sugar and butter until creamy and fluffy. Then add syrup, egg and orange zest and beat until homogenous.
2. Sift all the dry Ingredients together and then knead them together with the wet Ingredients.
3. When the dough is smooth and glossy press it together into a disc and place in the fridge for 1 hour or up to three days.
4. Roll the dough out on a clean and lightly floured surface and use cookie cutters to cut them into shapes.
5. Depending on the size of your cookies bake them in an 180°C (350°F) hot oven for 6-12 minutes
6. When the cookies have cooled decorate them with royal icing.

ICING

Whisk egg white and powdered sugar with an electric mixer until thick and glossy, approximately 5 minutes.

CREAM FUDGE COOKIES

INGREDIENTS

18 oz. (2 and ½ bags) white chocolate chips
14 oz. canned sweetened condensed milk
⅛ tsp. salt
3 cups Oreo cookies

DIRECTIONS

1. With a very sharp knife, carefully cut the Oreos into quarters. Place cut cookies into a sieve and shake gently until all crumbs have drained through and only intact cookie pieces remain. Set aside.
2. In a saucepan over low heat, add the white chocolate chips, sweetened condensed milk and salt, stirring until melted and combined together.
3. Keeping a handful on the side, gently add in Oreo pieces and fold carefully until just combined. Do not overmix.
4. Pour into an 8x8 square pan covered with wax paper. Take remaining Oreo pieces and place on top of the fudge. Chill or at least 4 hours. When ready to serve, remove fudge from pan, take off the wax paper, and cut into pieces.

CHOCOLATE CHIP COOKIES WITH PEPPERMINT



INGREDIENTS

2 1/4 cups all-purpose flour 1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened 3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

1/2 teaspoon peppermint extract 2 large eggs

2 1/2 cups semi sweet chocolate chips 1 box of Oreo

DIRECTIONS

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper of silpat mats
2. Combine flour, baking soda and salt, lightly mixing. Set aside.
3. Beat softened butter, brown sugar, and sugar until fully combined and creamy. While beating on low add vanilla, peppermint, and eggs.
4. Gradually beat in flour mixture. Once combined add chocolate chips.
5. Take 1 Oreo and with an ice cream scoop, scoop out 2 scoops of cookie dough 6. And make a sandwich with the jo jo in the middle. Press lightly and work the cookie dough all around the it so it encases the cookie completely. Smooth out the dough in your hands so the entire cookie forms the shape of a hockey puck, but slightly smaller. Place on cookie sheet and repeat.
6. Bake cookies for 10-14 minutes, or until they slightly brown on the bottom and top.
7. Let cool for 15 minutes on a cookie rack.

The oreos are in the middle of the cookies.

BROWNIE-COOKIES



INGREDIENTS

1¾ cups all-purpose flour ½ cup cocoa powder

1 teaspoon baking soda

1 teaspoon cornstarch

½ teaspoon salt

½ cup unsalted butter, room temperature ½ cup unsalted butter, melted and cooled 1¼ cups sugar

2 eggs, room temperature

2 teaspoons vanilla

1 teaspoon chocolate extract (optional) 3 tablespoons strong coffee 9 oz melted chocolate

1½ cup mini chocolate chips 10 chocolate chip cookies(optional) 12 Oreos(optional)

DIRECTIONS

1. Mix together the flour, cocoa powder, baking soda, cornstarch, and salt. Set aside. Line two baking sheets with parchment paper and preheat the oven to 350 degrees F.
2. Beat the both butters and sugar together until light and fluffy. Add the eggs one at a time, beating well between each addition. Add in the vanilla extract and the chocolate extract if using. Mix in the coffee and melted chocolate and mix well.
3. Fold in the flour mixture and the chocolate chips. Quarter the chocolate chip cookies and Oreos and fold into the dough.
4. Place heaping tablespoons of the dough onto the baking sheets and bake for 8 - 9 minutes. Allow to cool for a few seconds and then transfer to a wire rack to cool completely.

I found out that I like making this without oreos and chocolate chip cookies. In the photo you see that I did not use chip cookies, nor oreos because I like it that way. You can choose to use all the ingredients.

MINT COOKIE BARS

INGREDIENTS

- ½ cup unsalted butter, softened
- ¼ cup granulated sugar
- ¾ cup packed light brown sugar
- 1 teaspoon pure vanilla extract
- 1 large egg, room temperature
- 2 cups all-purpose flour
- 1 3.5 oz. package vanilla pudding mix
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 cup chocolate chips (with mint, if you can find)

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Line a baking sheet with a silicon baking mat or parchment paper. Set aside.
3. In a large mixing bowl, cream butter with an electric mixer for 30 seconds.
4. Add both sugars and cream until light and fluffy, about 2 minutes.
5. Add egg and vanilla and mix on low just until incorporated.
6. In another mixing bowl, whisk together the dry Ingredients (flour, pudding mix, baking soda and salt).
7. Add the dry Ingredients to the wet Ingredients and stir just few times. Add 1 and ½ cup of the chocolate chips, reserving the rest for placing on top of the cookie dough. Mix until all flour mixture is incorporated.
8. Press the cookie dough onto the prepared pan. Smooth out the top.
9. Bake the cookie bars for 18 to 20 minutes, or until the top appears set. Transfer the pan onto a cooling rack. Cool completely before drizzling.
10. Melt the remaining chips in a microwave-safe dish, then drizzle the bars. Sprinkle with Christmas funfetti. Let sit until the chocolate is set.

COCOA COOKIES



INGREDIENTS

1 ¼ cups softened butter 1 cup granulated sugar

2/3 cup brown sugar

2 eggs

2 teaspoons vanilla

3 ¼ cups flour

4 envelopes of hot cocoa

1 ¼ teaspoons baking soda 1 teaspoon baking powder

1 cup mini chocolate chips 1 cup marshmallow bits

15 crushed starlight mints(optional for topping)

DIRECTIONS

1. Cream butter and sugars together using a stand or hand mixer.
2. Mix in eggs and vanilla.
3. In a medium size bowl combine flour, hot cocoa mix, baking soda, and baking powder.
4. Gradually add the dry Ingredients to the butter mixture and mix thoroughly.
5. Stir in the chocolate chips and marshmallows.
6. Cover bowl and chill for 1 hour.
7. Preheat oven to 350 degrees Farenheit.
8. Using a cookie scoop or tablespoon drop cookies 2 inches apart onto a baking sheet sprayed with baking spray.
9. Bake 9-11 minutes.
10. Let cool for about 1-2 minutes and then sprinkle each with some of the peppermint chips.
11. Let cool another 3 minutes and then transfer to a wire rack or cookie plate.

WHITE CHOCOLATE COOKIES

INGREDIENTS

2 3/4 (390g) cups all-purpose flour 1 tsp baking soda

1/2 tsp salt

1/2 tsp cream of tartar

1 1/2 cups (320g) granulated sugar 1 cup (8 oz) unsalted butter, softened 1 large egg

1 large egg yolk

1 tsp vanilla extract

3/4 tsp peppermint extract

2 1/2 cups (15 oz) white chocolate chips 2 1/2 tbsp (30g) shortening 1/3 cup (60g) peppermint bits or finely crushed candy canes

DIRECTIONS

COOKIES

1. Preheat oven to 350 degrees. In a mixing bowl whisk together flour, baking soda, salt and cream of tartar for 20 seconds, set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, cream together sugar and butter until combined. Mix in egg then mix in egg yolk, vanilla and peppermint extract. With mixer set on low speed slowly add in dry Ingredients and mix just until combined.
3. Scoop dough out 1 1/2 Tbsp (about 33g) at a time and shape into balls. Transfer to a baking sheet lined with parchment paper or a silicone liner, spacing cookies 2-inches apart. Bake in preheated oven 10 - 11 minutes. Remove from oven and allow to rest several minutes then transfer to a wire rack to cool completely.

COATING

1. Place chocolate chips and shortening in a medium microwave safe bowl and heat in microwave on 50% power in 20 second intervals, stirring well between intervals until melted and smooth.
2. Dip half of cooled cookies in white chocolate allowing excess to run off then transfer to wax paper and immediately sprinkle with peppermint bits. Allow to set at room temperature or in refrigerator.
3. Store in an airtight container at room temperature.

CRANBERRY COOKIES



INGREDIENTS

2/3 cup light brown sugar

2/3 cup granulated sugar

1/2 cup butter

1/2 cup vegetable shortening 1/2 teaspoon salt

2 teaspoons vanilla extract

1 teaspoon vinegar, cider or white 1 teaspoon baking soda

1 large egg

2 cups all-purpose flour

1 cup white chocolate chips

1 cup dried cranberries

DIRECTIONS

1. Preheat oven to 375ºF.
2. Beat together the sugars, butter, shortening, salt, vanilla, vinegar, and baking soda until smooth.
3. Mix in the egg.
4. Mix in the flour, white chocolate chips, and cranberries.
5. Scoop two tablespoons of dough into a ball and place on a non-greased baking sheet. Repeat with 8-11 more scoops of dough, with 2 inches in between each.
6. Bake for 9 minutes. Allow to cool on the baking sheet for a minute or two before transferring to a wire rack.

OATMEAL COOKIES



INGREDIENTS

1½ cups unbleached all-purpose flour ½ teaspoon baking powder

½ teaspoon salt

2 sticks unsalted butter, softened but not melting 1 cup packed light brown sugar 1 cup granulated sugar

2 large eggs

3 cups old-fashioned rolled oats 1 cup chocolate chips

½ cup dried cranberries

½ cup pistachio, finely chopped or chop in the food processor ounces with chocolate, chopped

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Adjust the oven racks to the low and middle positions as you will use two trays to bake the cookies. Line 2 large baking sheets with parchment paper and set aside.
3. In a medium bowl, whisk together flour, baking powder and salt, set aside.
4. In the bowl of an electric mixer fitted with the wire attachment beat the butter on medium speed until creamy. Add the white and brown sugar and beat until fluffy, about 2-3 minutes. Beat in the eggs, 1 at a time.
5. Using a spatula or a wooden spoon, manually stir in the dry Ingredients into the butter-sugar mixture. Once combined, mix in the oats, cranberries and pistachios.
6. Using an ice cream scoop, scoop dough balls onto the parchment paper covered baking sheets.Place the balls 2 inches apart from each other.
7. Bake until the cookie edges turn slightly golden brown, 22 to 25 minutes. Mid baking, rotate the baking sheets and also move the top one to the bottom and the bottom one to the top to ensure uniform baking.
8. Remove from oven and let the cookies cool on the baking sheets for 5 minutes before transferring to a cooling wire rack.
9. Let cookies cool completely before drizzling with white chocolate.
10. Bring a medium saucepan half filled with water to a boil. Place white chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stirring just a few times. Remove bowl from heat and using a fork drizzle the white chocolate over the cookies.
11. Let stand for 15-20 minutes before serving for the chocolate to settle, or better place cookies in the fridge for the chocolate to harden quicker.

VEGAN COOKIES



INGREDIENTS

200g dairy-free buttery spread

130g icing sugar

310g plain flour

1 tbsp cornflour mixed with 2 tbsp water

2 tsp vanilla bean paste

1 tbsp almond milk

2 tbsp granulated sugar, for decoration

DIRECTIONS

1. Preheat oven to 180C. Line a baking sheet with greaseproof paper.
2. Mix together the dairy-free butter and icing sugar to create a soft buttercream.
3. Add the rest of the Ingredients, minus the milk, and combine well. If the mixture is too dry, add the 1 tbsp of milk or more until a soft but firm batter is formed.
4. Create the cookie shapes either using a cookie press, piping bag or simply dropping a tsp of batter onto the sheet.
5. Bake for 10-15 minutes, regularly checking to make sure they are baking evenly.
6. Let cool for 10 minutes on a cooling rack then sprinkle with sugar.

SNICKERS COOKIES

INGREDIENTS

SHORTBREAD

⅔ cup butter, softened

¼ cup sugar

1¼ cup all purpose flour

¼ teaspoon salt

1 teaspoon pure vanilla extract

CARAMEL

1 (11 ounce) bag of caramels

¼ cup heavy cream

1 cup dry roasted (plain) peanuts

CHOCOLATE

12 ounces good quality milk chocolate chips

DIRECTIONS

1. Preheat oven to 350F. Line a 9x9 inch baking dish with parchment paper. Set aside.
2. Cream together the butter, sugar, flour, salt, and vanilla until crumbled and fully incorporated.
3. Press the shortbread mixture into the bottom of the lined baking dish and cook for approximately 20 minutes, until slightly golden.
4. Remove from the oven and set aside.
5. Place the caramels and the cream in a microwave safe bowl and microwave for 2 minutes, stirring every 30 seconds. Stir in the peanuts and pour the mixture evenly over the shortbread. Use a spoon to distribute the caramel evenly.
6. Allow to cool for at least 10 minutes.
7. In a microwave safe bowl, heat chocolate in increments of 30 seconds, stirring each time, until melted.
8. Pour the chocolate over the caramel and spread evenly.
9. Allow the chocolate to cool and harden completely before serving, about 2 hours. Cut into squares.

CARAMEL GINGERBREAD SANDWICH COOKIES

INGREDIENTS

COOKIES

3 cups all-purpose flour

1 1/2 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground allspice

1/2 teaspoon ground cloves

1/8 teaspoon ground nutmeg

3/4 cups butter, room temperature 1/3 cup brown sugar

1/2 cup molasses (full flavor) 1 large egg, room temp. and lightly beaten

CARAMEL ICE CREAM

1 can (14 ounce) sweetened condensed milk 1 pint (2 cups) heavy whipping cream 1 tablespoon bourbon

1/3 cup caramel sauce

seeds from 1 vanilla bean

DIRECTIONS

COOKIES

1. In a mixing bowl, sift together the flour, baking soda, salt, and spices. Set aside.

2. With an electric mixer, beat together the butter and brown sugar till light and fluffy. Scrape down the sides, add the egg and molasses and beat till just combined. Scrape the sides down again and gradually add the flour mixture. Mix on medium speed till all the flour is just incorporated. The dough should be stiff but still a little sticky.

3. Remove from mixer and onto a lightly floured surface. Knead into a cube and wrap well with plastic wrap. Chill in the fridge over night, or at least 3 hours.

4. Take the chilled dough from the fridge and turn out onto a lightly floured surface. Cut dough in half and place the unused half back in the fridge while you work with the other one. Roll each half out into 1/4-inch thickness.

5. Using a round cookie cutter 3-inch in diameter, cut out as many rounds as possible. Place each round at least 1-inch apart from each other on a large cookie sheet lined with parchment paper. Bake at 350°F for 10-12 minutes until edges are firm to touch and the center is somewhat soft. Cool 5 minutes on the pan then transfer to cooling rack to cool completely. Repeat the rolling, cutting, and baking process with the other chilled half and all the extra dough pieces are used.

CARAMEL ICE CREAM

1. With a sharp knife slit open the vanilla bean and scrape out all the seeds, place in a large bowl with the condensed milk and bourbon. Stir well until all the seeds are distributed throughout.

2. Beat the heavy cream until stiff peeks form and then gently stir into the condensed milk mixture until combined. Add the caramel and swirl with a knife.

3. Pour the mixture into a loaf pan and evenly spread around. Cover tightly with foil and place in freezer to freeze over night or at least 7 hours.

ASSEMBLY

1. Place all the cookies in the freezer for 5 minutes and then remove when cold.

2. Remove ice cream from the freezer and spoon about 3 tablespoons of ice cream onto a cookie and sandwich together with another cookie. Quickly place each assembled sandwich in a freezer safe container and freeze them.

OREO CREAM COOKIES

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 cup butter, room temperature
- 3/4 cup packed light brown sugar
- 1/4 cup white sugar
- 1 (3.4 ounce) packages instant vanilla pudding mix
- 2 eggs
- 1 tsp vanilla extract
- 33 Oreos

DIRECTIONS

1. Preheat oven to 350 degrees F. Sift together the flour and baking soda, set aside.
2. In a large bowl, cream together the butter, brown sugar, and white sugar until creamy and fluffy.
3. Beat in the instant pudding mix until blended. Beat in the eggs and vanilla.
4. Mix in the flour mixture at low speed until fully incorporated into the dough. Add 15 oreos and mix on low to medium speed, letting the mixer crush the oreos until oreo cookies are crushed into small pieces and mixed into dough.
5. Using a 1.5 tbsp cookie scoop, scoop out 18 dough balls and place on cookie sheets lined with parchment paper or silpat mats, spacing dough balls at least 2 inches apart.
6. Press dough balls completely flat and thin out the dough rounds until they are wide enough to hold a whole Oreo. Place an Oreo onto each dough round. Scoop out another eighteen 1.5 tbsp dough ball with cookie scoop and place on top of Oreos.
7. Using your hands, help smooth the dough so that the cookie is completely covered in the dough.
8. Bake for about 12-13 minutes until edges turn golden brown and center of cookies are set. Let cookies cool on cookie sheets before removing.

BROWNIE SANDWICH COOKIES

INGREDIENTS

COOKIES

- 1 cup butter
- 1 1/4 cups dark brown sugar
- 1/2 cup granulated sugar
- 2 eggs, room temperature
- 1 teaspoon pure vanilla extract
- 2 cups flour
- 1 cup uncooked rolled oats
- 1/2 teaspoon baking soda
- 1/2 tsp salt
- 1/4 teaspoon ground cinnamon
- 1 cup white chocolate chips
- 1 cup chocolate chips

BROWNIES

- 1 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour

- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/2 cup butter melted and cooled
- 2 eggs
- 1 teaspoon vanilla

DIRECTIONS

COOKIES

1. In a medium saucepan, melt the butter until melted, over medium-low heat. Remove from the heat.
2. Add the dark brown sugar and granulated sugar and stir until sugars are incorporated and smooth. Chill the mixture for 10 minutes. Remove the cookie dough from the refrigerator and stir in the eggs and vanilla.
3. Add the flour, oats, baking soda, 1/2 teaspoon salt, and cinnamon and mix together with a spoon.
4. Gently fold in the white chocolate chips and chocolate chips. Chill dough until it is firm enough to be hand rolled, about 30 minutes in the fridge. Roll by hand into 24 medium-size balls or use a scoop, and place on a parchment lined cookie sheet.
5. Refrigerate for 30 minutes or freeze for 10 minutes.
6. While the dough is chilling, heat the oven to 325 degrees F.
7. Bake for 12 to 14 minutes, or until the edges just start to turn golden.

BROWNIES

1. Melt butter and set aside to cool slightly.
2. Sift together all dry Ingredients in a large bowl.
3. In a medium bowl, beat two eggs with the vanilla. Gently add in the eggs and vanilla to the dry Ingredients.
4. Pour the melted butter into brownie mixture and mix until just incorporated.
5. Spread batter in a prepared 8-inch square pan and bake for 20-26 minutes at 350 degrees.

PEANUT BUTTER CARAMEL COOKIES

INGREDIENTS

COOKIES

- ¾ cup butter, melted
- 1 cup brown sugar, packed
- ½ cup granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 2¾ cups all-purpose flour
- ½ teaspoon salt
- ¾ teaspoon baking soda
- 2 cups chocolate chips

PEANUT BUTTER CARAMEL

- 14 ounces soft caramels
- ⅓ cup heavy cream
- ½ cup creamy peanut butter
- ½ teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees. Line a 9x13 inch pan with aluminum foil and spray with cooking spray.
2. In a large mixing bowl combine melted butter, brown sugar, and sugar. Mix until incorporated. Add eggs and vanilla and mix. Add flour, salt, and baking soda. Mix until the dough comes together. Fold in chocolate chips. Spread half of the dough into the bottom of your 9x13. Bake for 8-9 minutes.

PEANUT BUTTER CARAMEL

1. In a microwave safe bowl, add caramels and heavy cream. Cook for 30 seconds at a time stirring so that it doesn't burn. Once melted, add in the peanut butter and vanilla and mix until smooth.
2. Drizzle the peanut butter caramel on top and spread evenly. Crumble remaining dough on top of the caramel. Bake for an additional 18-20 minutes or until lightly brown. Remove from the oven and allow to completely cool before cutting.

PEANUT BUTTER COOKIES

INGREDIENTS

1. 1 cup super chunky peanut butter
2. 1/2 cup (packed) brown sugar
3. 1/2 cup granulated sugar
4. 1 large egg
5. 1 teaspoon baking soda
6. 1/2 teaspoon vanilla extract
7. 1 cup semisweet chocolate chips (about 6 ounces)

DIRECTIONS

1. Preheat oven to 350°F. Mix first 6 Ingredients in medium bowl. Mix in chocolate chips. Using moistened hands, form generous 1 tablespoon dough for each cookie into ball. Arrange on 2 ungreased baking sheets, spacing 2 inches apart.
2. Bake cookies until puffed, golden on bottom and still soft to touch in center, about 10 – 12 minutes. Cool on sheets 5 minutes. Transfer to racks; cool completely.

CHOCOLATE CHUNK COOKIES



INGREDIENTS

2 cups minus(-) 2 tablespoons cake flour 1 2/3 cups bread flour

1¼ teaspoons baking soda

1½ teaspoons baking powder

1½ teaspoons salt

1¼ cups unsalted butter, at room temperature 1¼ cups light brown sugar

1 cup plus 2 tablespoons granulated sugar 2 eggs, at room temperature

2 teaspoons vanilla extract

3 & 1/3 cups dark chocolate chips, at least 60% cacao content sea salt, for sprinkling

DIRECTIONS

1. Sift together the cake flour, bread flour, baking soda, baking powder and salt into a large bowl and set aside.
2. Cream together the butter and sugars on medium speed until very light, about 5 minutes. Add the eggs one at a time, mixing well after each addition, then add the vanilla. Reduce the mixer speed to low, gradually add the dry Ingredients and mix until just combined, 5 to 10 seconds. Using a rubber spatula, fold in the chocolate chips.
3. Press plastic wrap against the dough and refrigerate for at least 24 hours, up to 72 hours.
4. When ready to bake, preheat oven to 350 degrees F. Line a baking sheet with parchment paper or a nonstick baking mat.
5. Scoop 3 1/2-ounces of dough, roll into a rough ball and place on the baking sheet. Repeat until you have six mounds of dough on the cookie sheet. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes.
6. Transfer the parchment or silicone sheet to a wire rack for 10 minutes, then transfer the cookies onto another cooling rack to cool a bit more, until just warm or at room temperature. Repeat with remaining dough.

COOKIES WITH CHOCOLATE SPRINKLE

INGREDIENTS

2 1/4 cups all-purpose flour 1 teaspoon baking soda

1/2 teaspoon salt

12 tablespoons unsalted butter, softened 1/2 cup granulated sugar

3/4 cup light brown sugar, packed 1 tablespoon vanilla extract 2 large eggs

1/2 cup sprinkles

1 1/2 cups milk chocolate chips/white chocolate chips additional chocolate chips, for topping

DIRECTIONS

1. Preheat oven to 370F degrees. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
2. Whisk together the flour, baking soda, and salt in a medium size bowl. Set aside.
3. In a large bowl, using an electric or stand mixer, cream together the butter, granulated sugar, light brown sugar, and vanilla extract until combined. Add eggs one at a time, mixing between each egg. Add flour mixture and mix until just combined.
4. Using a spatula, stir in sprinkles and chocolate chips until combined. Using a cookie scoop/ice cream scooper, scoop dough into balls about 2 Tablespoons each and place onto prepared baking sheet.
5. Bake for 10 minutes, rotate baking sheet clockwise and bake for additional 4-5 minutes or until golden brown around the edges.
6. Immediately after taking cookies out of the oven, place additional chocolate chips on top of cookies and top with more sprinkles, and let cool for 5 minutes on baking sheet before moving them to a wire rack.

LAVA COOKIES



INGREDIENTS

2 cups all-purpose flour

3 tsp cornstarch

1 tsp baking soda

1 tsp sea salt, plus more for sprinkling 1/2 cup granulated sugar

1/4 cup brown sugar

2 eggs, at room temperature 1 cup butter, at room temperature 2 tsp vanilla

3/4 cup unsweetened cocoa powder 24 tablespoons Nutella, chilled 1 cup semisweet chocolate chips, plus more for topping

DIRECTIONS

1. Start by scooping out 24 tablespoons of Nutella onto a sheet of parchment paper or a silicon mat. Then freeze them for 1 hour or until solid.

2. In the meantime, whisk together flour, cornstarch, baking soda and salt in a medium bowl and set aside.

3. In a separate large bowl whip up the butter until soft and fluffy, about 2 minutes. Then add both sugars and whisk together for another few minutes.

4. Mix in the eggs and vanilla until incorporated and gradually add cocoa powder.

5. Add the flour mixture and chocolate chips to the bowl. Mix until everything is combined.

6. Scoop about 1/4 cup of the dough mixture at a time and using your hands roll the ball. Place the ball onto a baking sheet covered with parchment paper or silicon mat and repeat to make 24 equal dough balls.

7. Using the back of a spatula make holes in the centre of the dough balls and place frozen Nutella scoops in the middle.

8. Cover Nutella scoops completely inside by pulling the dough and forming balls. Then place them on a silicon mat or baking sheet covered with parchment paper.

9. Sprinkle the tops with few additional chocolate chips and sea salt. Freeze the balls for at least 1 hour.

10. Preheat the oven to 350F and space the balls 2 inches apart on a baking sheet or silicon mat.

11. Bake for 12 minutes. Let the cookies rest for 15 minutes before

serving.

SNOWBALL COOKIES



INGREDIENTS

1 cup unsalted butter, softened

1/2 cup powdered sugar

1/4 cup unsweetened cocoa powder

1 teaspoon vanilla

2 1/4 cups flour

1/2 teaspoon salt

3/4 cup mini chocolate chips

additional powdered sugar, for rolling (about 1 - 1 1/2 cups)

DIRECTIONS

1. Preaheat oven to 375°. Line two cookie sheets with parchment paper.
2. Mix butter, 1/2 cup powdered sugar, cocoa, and vanilla with an electric mixer until fluffy. Add flour and salt and mix until the dough comes together. Stir in the chocolate chips.
3. Scoop 1 tablespoon balls of dough and place on prepared cookie sheet.
4. Bake cookies for 7-10 minutes until bottoms are just slightly brown and the tops are no longer glossy. Remove from oven and cool for 5-10 minutes, until you can handle them. Fill a small bowl with 1 cup powdered sugar and roll each cookie in the sugar until coated. Place on a rack to cool.

OATMEAL COOKIE CEREAL



INGREDIENTS

1/2 cup coconut oil

1/8 cup sugar

1/4 cup brown sugar

1 teaspoon vanilla

1 egg

1 1/4 cups flour

3/4 cup old fashion oatmeal

1/4 teaspoon salt

1/2 teaspoon baking soda

1/2 - 3/4 cup mini chocolate chips

DIRECTIONS

1. Combine the whole wheat flour, oatmeal, baking soda and salt in small bowl. Beat the coconut oil, granulated sugar, brown sugar and vanilla extract in a large mixer bowl until creamy, about 3 to 5 minutes.
2. Add the egg and beat well. Gradually beat in the flour + oatmeal mixture. Stir in the mini chocolate chips.
3. Divide the dough in half and turn each dough out onto a large piece of plastic wrap or wax paper and form a very long and thin log with it, about 2 feet in length and about 1 inch in diameter.
4. Seal up the bundle, roll it back and forth a couple times to smooth it out so one side isn't flat from resting on the counter, and place it in the freezer to chill for about 15-20 minutes.
5. Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper or silpats.Remove the logs and using a sharp knife slice 1/2 inch slices of dough.
6. Roll the sliced cookie dough between your hands to make a small ball and place on the the prepared baking sheet. Bake for 5 to 6 minutes. Allow to cool completely before storing in an airtight container. Serve over milk or yogurt.

CHOCOLATE CUPS

INGREDIENTS

115 grams unsalted butter, room temperature

90 grams brown sugar

50 grams caster sugar

1 teaspoon vanilla extract

140 grams plain flour

2-3 tablespoon milk

75 grams milk or dark chocolate chips

525 grams good quality dark chocolate

DIRECTIONS

1. Line a muffin tray with cupcake liners. Line a cookie sheet or baking tray with parchment or baking paper.
2. In a large mixing bowl, cream the butter and sugars using an electric mixer for about 3-4 minutes or until the mixture is pale and creamy. Add your vanilla and beat again.
3. Sift in the flour and stir with a wooden spoon or plastic spatula. Add the milk, one tablespoon at a time, until a soft dough forms. Then stir in chocolate chips.
4. Roll small balls of the cookie dough and set them onto your prepared tray. Once you have finished with all the dough, pop the tray into the fridge while you melt the chocolate.
5. Place a small saucepan on medium heat with about 5cm or 2 inches of water in the bottom. Pop the chocolate into a small heatproof bowl and place the bowl on top of the saucepan, ensuring the bottom of the bowl will not touch the water below. Gently stir as the steam slowly melts the chocolate and it becomes silky and smooth.
6. Once the chocolate has completely melted, remove the saucepan from the heat but keep the bowl on top. Grab the cookie dough from the fridge. Add approximately 1-2 teaspoons of chocolate into the bottom of the cupcake liners, ensuring it covers the entire base. Grab a cookie dough ball, flatten it using your fingers and place it on top of the chocolate. Make sure the cookie dough doesn't touch the side of the liner.
7. Continue with all the cookie dough and chocolate. Then spoon more chocolate over each piece of cookie dough so it is completely covered. Pop your chocolate cups into the fridge for at least one hour or until set. Store in the refrigerator.

RED VELVET COOKIES



INGREDIENTS

1⅔ cups all-purpose flour

¼ cup Dutch processed cocoa powder 1 teaspoon baking soda

½ teaspoon salt

½ unsalted butter, room temperature ¾ cups lightly packed light brown sugar ¼ cup sugar

1 egg, room temperature

1 tablespoon milk, room temperature 2 teaspoons vanilla extract

1 ½ tablespoons red velvet emulsion (or regular red food coloring) 1 cup chocolate chips, plus extra for topping.

18 teaspoons Nutella

DIRECTIONS

1. Mix together the flour, cocoa powder, baking soda, and salt. Set aside.
2. Beat the butter and both sugars together until light and fluffy. Mix in the egg and beat well. Beat in the milk, vanilla, and red velvet emulsion. Add in the flour mixture and mix until combined. Fold in the chocolate chips.
3. Chill the dough for an hour. At the same time, drop teaspoon dollops of Nutella onto parchment paper and freeze. Preheat the oven to 350 degrees F and line two baking sheets with parchment paper.
4. Take out 1 tablespoon of dough and place a frozen teaspoon of Nutella onto the dough. Add another half tablespoon of dough over the Nutella and cover the dollop. Roll the dough between your hands to form a ball. Repeat the the remaining dough and Nutella.
5. Bake the cookies for 9 - 10 minutes. Gently press down with a spatula and top with mire chocolate chips.

EGGNOG COOKIES



INGREDIENTS

2 3/4 cups (398g) all-purpose flour 2 tsp cream of tartar

1 tsp baking soda

3/4 tsp ground cinnamon

1/4 tsp ground nutmeg

1/4 tsp salt

1/2 cup (4 oz) unsalted butter, softened 1/2 cup (3.3 oz) all-vegetable shortening 1 cup (210g) granulated sugar 1/2 cup (110g) packed light brown sugar 2 large eggs

1 tsp vanilla extract

1/2 tsp rum extract

ROLLING

1/4 cup (56g) granulated sugar 3/4 tsp ground nutmeg

1/4 tsp ground cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees. In a mixing bowl whisk together flour, cream of tartar, baking soda, cinnamon, nutmeg and salt for 20 seconds, set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter, shortening, granulated sugar, and brown sugar until creamy. Mix in eggs then mix in vanilla and rum extract. With mixer set on low speed slowly add in flour mixture and mix just until combined.
3. Scoop dough out 1 1/2 Tbsp at a time and shape into balls.
4. In a small bowl whisk together 1/4 cup granulated sugar, nutmeg and cinnamon and roll dough balls into mixture to evenly coat. Place 2-inches apart parchment paper lined baking sheets. Bake in preheated oven 9 - 10. Cool on baking sheet several minutes then transfer to a wire rack to cool completely.

DOUBLE CHOCOLATE COOKIES



INGREDIENTS

1/2 cup unsalted butter, softened to room temperature 1/2 cup granulated sugar

1/2 cup packed light or dark brown sugar 1 large egg, at room temperature 1 teaspoon pure vanilla extract 1 cup all-purpose flour

1/2 cup + 2 Tablespoons unsweetened cocoa powder 1 teaspoon baking soda

1/8 teaspoon salt

2 Tablespoons milk

1 cup mini or regular size semi-sweet chocolate chips 1 cup confectioners' sugar, for rolling

DIRECTIONS

1. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the granulated sugar and brown sugar and beat on medium high speed until fluffy and light in color. Beat in egg and vanilla on high speed. Scrape down the sides and bottom of the bowl as needed.
2. In a separate bowl, whisk the flour, cocoa powder, baking soda and salt together until combined. On low speed, slowly mix into the wet Ingredients until combined.
3. Switch to high speed and beat in the milk, then the chocolate chips. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 3 hours.
4. Remove cookie dough from the refrigerator and allow to sit at room temperature for 20.
5. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
6. Scoop and roll balls of dough, about 1.5 tablespoons of dough each, into balls. Roll each ball generously in the confectioners' sugar and place on the baking sheets.
7. Bake the cookies for 8-9 minutes. Allow to cool for 5 minutes on the cookie sheet. Transfer into a cooling rack to cool completely.

STUFFED COOKIES

INGREDIENTS

1 cup unsalted butter, room temperature 1¼ cups granulated white sugar

2 large eggs

1/2 cup unsweetened dutch processed cocoa powder 2¼ cups all-purpose flour

1/4 tsp salt

1 tsp baking powder

1 cups semi-sweet chocolate chunks 8 chocolate dipped marshmallows, cut in half ¼ cup crushed candy cane pieces

DIRECTIONS

1. Preheat the oven to 350F. Line two baking sheets with parchment paper or silicone baking mats.
2. Cream the butter and sugar on medium-high speed in stand mixer with paddle attachment until light and fluffy, about 2-3 minutes. Mix in the eggs. Add in the cocoa powder and mix on low speed until completely incorporated.
3. Add the flour, salt and baking powder to the bowl and mix on low speed until just incorporated. Refrigerate the dough for about 30 minutes.
4. Using a 1.5 tbsp cookie scoop, scoop 8 dough balls onto each baking sheet, spacing them each about 2 inches apart. Flatten each dough ball with the palm of your hand.
5. Place a marshmallow half in the middle of each dough round. Scoop 1.5 tbsp of cookie dough and put on top of one of the cookies. Using your hands, spread the top dough ball over the marshmallow half until it is completely covered in chocolate cookie dough. Seal the remaining dough balls the same way with the remaining dough.
6. Gently press about 5-6 chocolate chunks on the surface of each cookie. Sprinkle a heaping ½ tsp crushed candy cane pieces over surface of cookie dough. Bake about 12 minutes until cookies are set and cooked. Let cookies cool directly on baking sheets before removing.

PEPPERMINT COOKIES

INGREDIENTS

8 ounces semisweet chocolate chips or roughly chopped chocolate bar 4 tablespoons unsalted butter

⅔ cup flour

½ teaspoon baking powder

½ teaspoon kosher salt

2 eggs

¾ cup packed brown sugar

1 teaspoon vanilla extract

12 ounces semisweet chocolate chunks 8 ounces white chocolate chips or white candy melts 1 and ¼ cups crushed candy canes ⅓ cup sugar pearls or other sprinkles

DIRECTIONS

1. Preheat the oven to 350 degrees. Heat the 8 ounces of semisweet chocolate and butter in a bowl in the microwave at 30 second increments, stirring between each, until just melted.

2. In another bowl, whisk together the flour, baking powder and salt. In a mixing bowl, beat the eggs, brown sugar, and vanilla extract on high speed until light and fluffy. Reduce the speed to low; beat in the melted chocolate. Mix in the flour mixture until just combined. Stir in chocolate chunks.

3. Drop heaping tablespoons of dough 3 inches apart onto baking sheets lined with parchment. Bake until cookies are shiny and crackly yet soft in centers, 12 to 15 minutes. Cool on baking sheet for 10 minutes then transfer to a wire rack to cool completely.

4. After the cookies have cooled melt the white chocolate in the microwave - heat at 30 second increments until just melted. Pour the chocolate into a resealable bag; snip the tip off one of the corners to make a piping bag.

5. Squeeze the chocolate out of the bag onto the cookies in a decorative pattern then sprinkle evenly with candy canes and sprinkles. Let the cookies dry for at least one hour.

FROSTED COOKIES



INGREDIENTS

COOKIES

1/2 cup unsalted butter, softened (1 stick) 1/2 cup granulated sugar

1/2 cup light brown sugar, packed 1 large egg

2 tablespoons cream

1 1/2 teaspoons vanilla extract 1 3/4 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt, or to taste

FROSTING

6 ounces cream cheese, softened 1/4 cup (half of 1 stick) unsalted butter, softened 1 1/2 cups confectioners' sugar, sifted 1/4 teaspoon salt, or to taste sprinkles, to taste

DIRECTIONS

COOKIES

1. In the bowl of a stand mixer fitted with the paddle attachment, add the butter, sugars, and beat on medium-high speed until creamed and well combined, about 3 to 4 minutes.

2. Stop, scrape down the sides of the bowl, and add the egg, vanilla, and beat on medium-high speed until well combined, about 2 minutes.

3. Stop and scrape down the sides of the bowl, and add the cream, and beat on medium-high speed until well combined, about 1 minute.

4. Scrape down the sides of the bowl, and add the flour, baking soda, salt, and beat on low speed until just combined, about 1 minute.

5. Using a 2-tablespoon cookie scoop or your hands, form approximately 15 equal-sized mounds of dough. Place mounds on a large plate or tray, cover with plastic wrap, and refrigerate for at least 3 hours, up to 5 days. After chilling, flatten each mound about half the original height.

6. Preheat oven to 350F, line a baking sheet with a Silpat or spray with cooking spray. Place dough mounds on baking sheet, spaced at least 2 inches apart and bake for about 8 minutes or until edges have set and tops are just set, even if slightly undercooked and glossy in the center. Allow the cookies to cool on baking sheet completely before frosting.

FROSTING

1. In a large bowl add the cream cheese, butter, and beat with an electric mixer on high-speedy until fluffy, about 2 minutes.

2. Add the confectioners' sugar, salt, and beat until smooth and incorporated, about 2 minutes.

3. Add about 2 to 3 tablespoons of frosting to each cookie, and spread into a smooth, flat layer using a knife, keeping a bare 1/4-inch perimeter.

4. Add sprinkles to each cookie, to taste.

CARAMEL COOKIES



INGREDIENTS

1/2 cup unsalted butter, softened 3/4 cup brown sugar

1/3 cup molasses

2 eggs

1 teaspoon vanilla extract 1 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon cinnamon

1 teaspoon ground ginger 1/2 teaspoon ground cloves 1/2 teaspoon ground nutmeg 2 1/2 cups flour

20 salted caramel chocolate candies

DIRECTIONS

1. Line a cookie sheet with parchment paper or a silicone baking mat.
2. Cream butter and sugar in the bowl of an electric mixer fitted with the paddle attachment. Add molasses and mix until mixture is smooth. Add eggs and vanilla and beat until combined. Mix in baking soda, salt, ginger, cinnamon, nutmeg, cloves, and flour. Mix until a smooth dough forms.
3. Chill dough for 30-45 minutes.
4. Scoop 2 tablespoon balls of dough. Place a candy in the center and wrap the dough over it, rolling between your hands to form a ball. Make sure the candy is not showing. Place the cookie dough balls on prepared cookie sheet.
5. Chill dough for at least 2 hours.
6. Preheat oven to 350°F. Line a second cookie sheet with parchment or a silicone baking mat. Split cookie dough balls evenly between the cookie sheets. Bake cookies for 11-14 minutes, until they are no longer glossy in the center and the bottoms are just getting golden brown.
7. Cool completely before removing from cookie sheets.

DARK COOKIES



INGREDIENTS

8 ox dark chocolate (chopped)

3 tbsp unsalted butter

¼ cup all-purpose flour

¼ tsp baking powder

2 large eggs

½ cup light brown sugar

DIRECTIONS

1. Melt chocolate and butter in a bowl over a pot with simmering water or in the microwave. Cool to room temperature.
2. In a small bowl, whisk together sugar and eggs. Add to chocolate and mix until well combined. Add flour and baking powder and mix until combined. Chill in the fridge for approx. 30mins.
3. Preheat oven to 350F and line 2 baking sheets with parchment or silicone mats.
4. Using a medium cookie scoop (1½ Tbsp), scoop batter onto cookie sheet and place 6 to a sheet.
5. Bake for approximately 11 mins, until cookies are cooked on the edges but still soft in the center. Cool completely on baking sheets.

CHOCOLATE&STRAWBERRY COOKIES

INGREDIENTS

COOKIES

16.5oz chocolate cake mixes 4 large eggs 1/3 cup oil

FROSTING

1/4 cup white chocolate chips 1 tbsp milk 1/4 cup strawberry puree 1/4 cup butter, room temperature 1/2 tsp vanilla 3-4 cups powdered icing sugar red or pink gel food coloring

GANACHE

1/4 cup strawberry puree 1 1/2 cups chopped semisweet chocolate 1/8 cup milk or cream sprinkles or non-pareils

DIRECTIONS

COOKIES

1. Preheat oven to 400 degrees F.

2. In the bowl of a stand mixer, combine cake mixes, eggs and oil and beat on medium until combined.

3. Roll cookies into 1" balls and place 2" apart on a lightly greased baking sheet or parchment paper. Bake for 7-8 minutes, until slightly puffed and tops look dry and set. Set aside to cool completely.

FROSTING

1. In a small bowl, melt together the white chocolate and milk in the microwave in 30 second intervals on low heat. Set aside to cool to room temperature.

2. In the bowl of a stand mixer, combine puree, butter and vanilla and beat until smooth. Add chocolate and beat until combined.

3. Add the sugar, one cup at a time, and beat on low until combined after each addition. Add red or pink gel food coloring. Beat on high for 2-3 minutes until light and fluffy. Set aside.

GANACHE

1. Combine puree, chocolate and milk in a small pot over low heat. Cook and stir over low heat until smooth.

2. Set aside to cool until it thickens to a spreadable consistency.

ASSEMBLY

1. Line 2 baking sheets with plastic wrap. Put half of the cookies on each sheet, with the bottom facing up.

2. Spread or pipe frosting on all of the cookies on one baking sheet. Set baking sheet in the fridge while you do the other cookies.

3. Spread the ganache on all of the cookies on the other baking sheet. Remove cookies from the fridge and place one cookie from each sheet together, frosting and ganache to the inside.

PEANUT BUTTER COOKIES WITH CHOCOLATE

INGREDIENTS

1 cup dates, packed and pitted (soaked in warm water for 10 minutes, then drained) 1 medium ripe banana

2 Tbsp salted creamy peanut butter 1 cup almond meal 1 cup rolled oats 1/4 cup peanut butter chips

1/4 cup dairy free semisweet chocolate chips

DIRECTIONS

1. Add dates to a food processor and pulse until small bits remain.
2. Add banana and peanut butter and mix again until combined, scraping down the sides as needed.
3. Next add the almond meal and rolled oats and pulse until a loose dough is formed. Scrape the dough into a mixing bowl. Add in chocolate and peanut butter chips, then chill dough for 10 minutes and preheat oven to 350 degrees F.
4. Scoop out 1 tbsp amounts of your cookie dough and form into loose discs, then arrange on a parchment-lined baking sheet. Bake for 15-18 minutes or until golden brown and somewhat firm to the touch. Remove and let set for a few minutes on the pan, then carefully transfer to a plate or cooling rack to cool. Serve immediately.

M&M COOKIES CAKE

INGREDIENTS

115 grams (1/2 cup / 1 stick) unsalted butter, room temperature 3/4 cup (140 grams) brown sugar 1 teaspoon vanilla extract

1 large egg

1 and 1/4 cup (175 grams) plain flour 1/2 teaspoon baking soda

1 teaspoon cornflour

13 plain Oreo biscuits

1/2 cup plain M&M's + extra for decorating

DIRECTIONS

1. Prepare your round 23cm / 9 inch baking tin by greasing with butter and lining with baking or parchment paper.
2. Preheat the oven to 180 (360 F). In a large mixing bowl, cream the butter and sugar for 3-4 minutes with an electric beater or until pale and creamy. Add the vanilla and the egg and beat again until combined. Sift in the flour, baking soda and cornflour and gently fold with a wooden spoon or spatula.
3. Divide the dough into two and press half of the cookie dough into the bottom of your pan. Spread it out with your hands so there are no gaps – go right into the corners. Place the Oreos on top of the cookie dough and press them down slightly so they stick.
4. Add the M&M's to the other half of the cookie dough and mix through. Then grab small pieces or blobs of the cookie dough and place them all over the Oreos. Spread the cookie dough out gently with your hands so the Oreos are fully covered. Pop into the oven for approximately 20-22 minutes or until golden brown on top. Press a few extra M&M's gently into the top while it's still warm. Then leave the cake to cool for 15 minutes and then pop it onto a wire rack to cool completely.

CHERRY COOKIES



INGREDIENTS

1/2 cup butter softened

1/2 cup margarine softened

2 cup all-purpose flour

3/4 cup powdered sugar

1 tsp vanilla extract

21 oz cherry pie filling (1 can)

1/2 cup milk chocolate chips or white chocolate chips

DIRECTIONS

1. Preheat oven to 325F degrees and line a baking sheet with parchment paper.
2. With a table top or hand mixer, whip butters together in a large bowl on medium high speed until fluffy, roughly 2-3 minutes.
3. Add vanilla to butter, then beat for 30 seconds.
4. Sift together flour and sugar, then add to the bowl with the butter. Beat on medium until dough beings to clump, then use your hands to finish mixing until a soft, smooth dough is formed.
5. Roll dough into 1 inch balls, then place on parchment covered baking sheet 2 inches apart.
6. Using your thumb or the bottom of a tablespoon measuring spoon, gently press in the center of each cookie so it forms a well. Scoop 1-4 cherries on to each cookie.
7. Bake for 12-15 minutes. Allow cookies to cool for 5 minutes on the baking sheet, then transfer to an wire rack. Allow to cool completely.
8. Heat chocolate chips per package Directions, then drizzle across cookies. Let chocolate cool completely before serving or storing cookies in an air tight container.

SHORTBREAD



INGREDIENTS

1 ¼ cups flour

¼ cup sugar

½ cup room temperature butter

¼ tsp vanilla

1 tbs dried egg whites

2tbs water

pastry pansies

DIRECTIONS

1. Preheat oven to 325 degrees. Pick flowers, rinse and pat dry. Put on paper towel to finish air drying. Put flour and sugar in a large bowl. Mix together. Using a pastry cutter, cut in butter and vanilla until mixture resembles fine crumbs and starts to cling together.
2. Gather up crumbs into a ball and kneed together until smooth.
3. Roll out dough just of ¼" thick. Cut with cookie cutter. Put cookies 2" apart on parchment lined baking sheet and bake for 30 minutes, until the bottom and sides are just starting to slightly brown and center of top is firm.
4. Take out of oven and cool on baking sheet. Combine dried egg whites and water in small bowl.
5. When cookies are cooled brush egg white mixture on one cookie at a time and top with pansy. Use your fingers to press the pansy down in the middle and smooth out all petals so they are firmly stuck to the cookie.
6. Put a thin layer of egg white mixtrue on top of the pansy and smooth. Sprinkle lightly with sugar. Return to parchment lined baking sheet. Bake at 325 degrees for 5 minutes. Remove from oven.
7. With your finger smooth out any petals that have shrivelled up. Set out on a cooling rack until the top of the cookie is completely dry.

MARSHMALLOW COOKIES CHOCOLATE CREAM

INGREDIENTS

1 1/2 cups (200g) gluten free self raising flour 1/2 teaspoon baking soda 1/2 teaspoon salt

1/2 cup (110g) unsalted butter at room temperature 1/2 cup (100g) packed brown sugar 1/4 cup (50g) white sugar 1 egg

1/2 teaspoon vanilla

3/4 cup (120g) of chocolate chips bag of large marshmallows chocolate cream

DIRECTIONS

1. Preheat oven to 375F/190C. Line cookie sheets with foil and spray with cooking spray.
2. In a medium mixing bowl, whisk together flour, baking soda and salt. Set aside.
3. In another bowl or in a mixer, cream together the butter, brown sugar and white sugar until pale and fluffy.
4. Add the egg and mix until combined. Scrape down the bowl of the mixer with a spatula, add vanilla and beat until integrated.
5. On a low speed or using a large spoon, pour the butter and sugar mixture into the bowl of the flour mixture. Fold in the chocolate chips.
6. Take heaping tablespoons of the dough, roll into a ball, and place them on the greased cookie sheet a few inches apart to allow for spreading. Gently flatten the cookies with your fingers making an indentation in the middle of each one.
7. Place a teaspoon of chocolate cream in the center of each cookie, then top with a marshmallow that has been cut in half with kitchen scissors.
8. Bake the cookies for 8 to 10 minutes.

MARMALADE COOKIES



INGREDIENTS

175g unsalted butter, softened 200g castor sugar

2 large eggs

1 tsp vanilla extract

400g plain flour

1 tsp baking powder

1/4 tsp salt

extra flour for dusting icing sugar for dusting

BUTTER ICING

140g butter

260g icing sugar

1/4 tsp vanilla extract a few drops of orange gel colouring 3 tbsp milk

DIRECTIONS

1. Cream the butter and castor sugar until pale and soft. Add the eggs and vanilla extract and mix in.
2. Mix the flour, baking powder and salt in a bowl, then add this to the egg mixture. Mix gently until the dough comes together and everything is combined.
3. Wrap the dough in plastic wrap and refrigerate for at least an hour.
4. Preheat your oven to 180°C and line a baking tray with baking paper. Dust the surface with flour, pop the chilled dough on top and dust with a little more flour. Roll the dough out to a thickness of 5mm and use a cookie cutter to cut out the desired shape. Pop the shapes onto your prepared tray, leaving a little room in between for expansion.
5. Baking time will depend on the size of your cookies. Pop the tray in the oven for 6 minutes, then rotate the tray 180 degrees and bake for a further 4-6 minutes, until the cookies are starting to colour and are golden at the bottom. Place on a cooling rack and set aside to cool.

BUTTER ICING

1. Cream the butter until soft. Sift in the icing sugar and beat in until combined. Mix in the vanilla extract. Add a few drops of orange gel colouring.
2. Add 2 tablespoons of milk and beat to incorporate.
3. Spread the icing onto the cooled cookies and sandwich them together.

APPLE COOKIES

INGREDIENTS

COOKIES

2 1/2 cups all-purpose flour 1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

3/4 tsp ground cinnamon

1/4 tsp ground nutmeg

1 cup peeled and shredded apple 1 tbsp lemon juice

1/2 cup unsalted butter, softened 1 cup packed light-brown sugar 1 large egg

1 tsp vanilla extract

1/2 cup frozen apple juice concentrate, thawed but still cold

FROSTING

1/2 cup packed light-brown sugar 1/4 cup butter

2 1/2 tbsp apple juice concentrate 1/8 tsp salt

2 1/2 cups powdered sugar

1/2 cup finely chopped pecans Sea salt for sprinkling

DIRECTIONS

COOKIES

1. Preheat oven to 350 degrees. In a mixing bowl whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg for 20 seconds, set aside. In a separate bowl, toss shredded apple with lemon juice, set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter and brown sugar until cream. Mix in egg and vanilla extract. Mix in half of the flour mixture, then with mixer running on low speed, slowly add in apple juice concentrate, then mix in remaining half of the flour mixture. Fold in shredded apples. Scoop dough out with a medium 1 1/2-inch cookie scoop and drop onto parchment paper lined baking sheets spacing cookies 2-inches apart. Bake in preheated oven 11 - 12 minutes. Cool on baking sheet several minutes then transfer to a wire rack to cool completely.

FROSTING

1. In a small saucepan combine brown sugar, butter, apple juice concentrate and salt. Heat mixture over medium heat and cook, whisking constantly, until sugar has dissolved. Remove from heat and whisk in powdered sugar until smooth.
2. Spread over and immediately sprinkle with pecans and salt.

HAZELNUT COOKIES



INGREDIENTS

½ cup hazelnut meal

¾ cup all-purpose flour

¼ teaspoon salt

¼ teaspoon baking soda

½ teaspoon baking powder

4 tablespoons unsalted butter, cold

¼ cup heavy cream

1 large egg yolk

GLAZE

⅓ cup dark chocolate chips

2 teaspoons coconut oil

DIRECTIONS

1. Preheat the oven to 400F.
2. In a medium bowl, whisk together the hazelnut meal, flour, salt, baking soda and powder.
3. Next, dice the butter, and add it to the flour mixture. Work the butter into the flour using your fingers or a pastry blender.
4. Stir in the heavy cream and egg yolk until a soft dough forms.
5. Scoop out 12 balls of dough, rolling in your hand lightly to form balls.
6. Place on a baking sheet lined with parchment and bake for 10 minutes.
7. Let cookies cool on the pan for 5 minutes and then move to a wire rack to cool completely.

GLAZE

Heat the chocolate chips and coconut oil at 50% power in the microwave, stirring every 20 seconds until melted. You can drizzle to save more glaze or you can dip it into the melted chocolate.

FUDGE-PEANUT BUTTER COOKIES



INGREDIENTS

COOKIES

½ cup (1 stick) unsalted butter ¼ cup creamy peanut butter 1 cup firmly packed light or dark brown sugar 1 egg, at room temperature 1 teaspoon vanilla

2 ¼ cups all purpose flour 1 teaspoons baking powder

¼ teaspoon baking soda

½ teaspoon salt

GANACHE

3 tablespoons corn syrup

6 ounces heavy cream

12 ounces dark chocolate, chopped into small pieces ½ teaspoon vanilla extract

TOPPING

chopped peanuts

toffee chips

DIRECTIONS

1. Preheat oven to 375 degrees F.

2. In a large bowl, cream butter and peanut butter until fluffy, about 2 minutes.

3. With mixer on low, add in sugar, eggs and vanilla until well combined.

4. In a separate bowl, whisk together flour, baking powder, baking soda and salt.

5. Add flour mixture to peanut butter mixture and stir until combined. Place plastic wrap directly on top of the dough in the bowl to keep it from drying out and chill for 2 hours.

6. Roll dough out on a floured surface and cut into desired shapes, flouring your cookie cutter between cuts.

7. Place cut out cookies onto a greased cookie sheet or on a sheet lined with a silpat or parchment.

8. Bake about 8-10 minutes or until cookies are lightly browned and set. Cool on cookie sheets for a few minutes until set, then transfer to a wire rack to finish cooling.

GANACHE

1. In a small saucepan, combine the corn syrup and heavy cream.

2. Bring to a simmer and add the chocolate. Stir until smooth. Remove from heat and add the vanilla.

3. Spread about 2 teaspoons of ganache evenly over each cookie. Sprinkle with chopped peanuts, toffee chips or a mixture of both.

4. Refrigerate cookies in a single layer on a tray to fully set the ganache.

Once they're firm, you can stack them up and store in the refrigerator in an airtight container.

RED VELVET SHORTBREAD

INGREDIENT

1 1/4 cups all-purpose flour

1/3 cup granulated white sugar

2 tablespoons unsweetened cocoa powder 1/4 teaspoon salt

1/2 cup butter, (cold) cut up into chunks 1 tablespoon red food coloring

3 ounces white chocolate (with cocoa butter), coarsely chopped 1 1/2 teaspoons shortening

festive sprinkles

DIRECTIONS

1. Preheat oven to 325 degrees F. In a food processor, combine flour, sugar, cocoa powder, and salt. Cover and process with on/off turns until combined. Add butter and red food coloring. Process with on/off turns until mixture resembles fine crumbs. Then continue to process until mixture begins to clump together.
2. Scoop dough onto a lightly floured surface and knead lightly until nearly smooth. Roll or pat dough to a 1/2-inch thickness. Using a floured 1-1/2-inch round cutter, cut out dough. Place cutouts 1 inch apart on an ungreased cookie sheet. Press scraps together and reroll.
3. Bake in the preheated oven for 20 to 25 minutes or until centers are set. Transfer cookies to a wire rack and let them cool.
4. In a heavy small saucepan, melt white chocolate and shortening over low heat, stirring constantly. Dip half of each cookie into melted chocolate. Sprinkle with festive sprinkles, nonpareils or chopped pistachios. Let stand on waxed paper until set.

HOT CHOCOLATE COOKIES

INGREDIENTS

1 cup flour

½ cup corn starch

½ cup powdered sugar

3 tablespoons cocoa powder

12 tablespoons butter, softened

1 teaspoon vanilla

1 tablespoon milk

TOPPING

½ cup semi sweet chocolate chips

3 tablespoons milk

⅓ cup mini marshmallows

¼ cup crushed candy canes

DIRECTIONS

1. Whisk together flour, corn starch, powdered sugar, and cocoa powder. Add butter, vanilla, and milk and mix to combine. Cover and chill for 30 minutes.
2. Preheat oven to 350. Roll dough into 1½ inch balls and place 2-3 inches apart on a greased baking sheet. Gently smash the dough balls with the palm of your hand to flatten slightly.
3. Bake for 10-12 minutes. Allow to cool on baking sheet.
4. Once the cookies have cooled, prepare the topping. Microwave chocolate chips and milk in a microwave-safe bowl on half power for 2 minutes. Stir, then return to microwave on half power for 20 seconds at a time, stirring after each, until smooth. Spread over cookies.
5. Top with mini marshmallows and crushed candy canes.

COOKIE BARS

INGREDIENTS

COOKIE

115 grams unsalted butter, softened 90 grams brown sugar

50 grams caster sugar

1 teaspoon vanilla extract

1 large egg

175 grams plain flour

1/2 teaspoon baking soda

1 teaspoon cornflour

110 grams milk or dark chocolate chips 60 grams smooth peanut butter

MARSHMALLOW FLUFF

4 egg whites, room temperature 200 grams caster sugar

1/4 teaspoon cream of tartar 1 teaspoon vanilla extract

TOPPING

150 grams good quality dark chocolate

DIRECTIONS

1. Preheat the oven to 180 (360 F). Grease and line a 9 inch square baking tin. In a large mixing bowl, beat the butter and sugar with an electric mixer until combined. Add the vanilla extract and egg and continue to beat until soft and creamy. Sift in the flour, baking soda and cornflour. Gently fold until dough starts to come together.
2. Throw in the chocolate chips and fold through. Place all the dough into your prepared tin and press down and spread out as even as possible.
3. Place in the oven for 18 - 20 minutes or until golden brown. Leave to cool completely.

MARSHMALLOW FLUFF

1. Fill a medium saucepan with a few inches of water and pop on a medium heat. In a small heatproof bowl, add the eggs whites, caster sugar and cream of tartar.
2. Whisk together. Then pop the bowl over the saucepan. As the egg whites heat, whisk gently. Heat the egg whites to 50 C / 120 F which you can test by sticking a candy thermometer into the mixture - should be around 5-6 minutes or so.
3. Remove the bowl from the saucepan and place the mixture in the base of a stand mixer and beat on medium speed for approximately 5 minutes or until the mixture is fluffy, white and voluminous. Add the vanilla and beat for 30 seconds or so.
4. Spread the peanut butter over the chocolate chip cookie. Pour over the marshmallow fluff and gently smooth the top with a spatula. Melt the chocolate in the microwave, stirring in-between 20 seconds bursts and then pour over the top. Refrigerate for at least 30 minutes or until the chocolate is set. Cut and serve.

DIPPED COOKIES WITH CHOCOLATE



INGREDIENTS

8 oz cream cheese

1/2 cup butter

1 cup granulated sugar

2 eggs

2 tsp vanilla extract

2 1/2 cups flour

2 tsp baking powder

1/2 tsp salt

chocolate melts

DIRECTIONS

1. Beat cream cheese and butter together. Add sugar to the butter mixture and cream together until mixture is smooth.
2. Beat in the eggs and vanilla.
3. In a separate bowl, whisk together the flour, baking powder and salt. Gradually add the dry Ingredients to the butter mixture and mix until well combined.
4. Drop by rounded tablespoons onto an ungreased cookie sheet.
5. Bake at 350 degrees for 10-12 minutes.
6. Melt the chocolate as it says on the package.
7. Dip in the melted chocolate.

COOKIE BALLS



Yeld:40 Servings

Time: 30 Minutes

INGREDIENTS

1 package cream cheese, softened

70 vanilla wafers, finely crushed

3 tablespoons caramel ice cream topping

4 (4-ounce) package semi-sweet chocolate, broken into pieces, melted

1/4 cup chopped pecans

DIRECTIONS

1. Mix first 3 Ingredients until blended.
2. Shape into 42 (1-inch) balls. Freeze for 10 minutes.
3. Dip balls in melted chocolate and place in a single layer in a shallow waxed paper-lined pan.
4. Sprinkle with nuts. Refrigerate 1 hour or until firm.

GERMAN COOKIES

Yeld: 24 Servings

Time: 40 Minutes

INGREDIENTS

COOKIES

1 1/4 cups (5.6 ounces) all-purpose flour 1/3 cup unsweetened Dutch-process cocoa powder 1 teaspoon baking powder

1/4 teaspoon salt

1 stick (4 ounces) unsalted butter, at cool room temperature 3/4 cup lightly packed dark brown sugar 1/4 cup granulated sugar

1 large egg

1 large egg yolk

1/2 teaspoon vanilla extract

1 cup semisweet chocolate chips

TOPPING

1/2 cup evaporated milk

1/2 cup granulated sugar

1 large egg yolk

4 tablespoons (2 ounces) unsalted butter 1/2 teaspoon vanilla extract

1/2 heaping cup sweetened shredded coconut 1/2 cup chopped pecans

2 ounces semisweet chocolate, melted

DIRECTIONS

COOKIES

1. Preheat the oven to 350°F. Line baking sheets with parchment paper or silicone baking mats.

2. In a medium bowl, sift together the flour, cocoa powder, baking powder, and salt.

3. In the bowl of an electric mixer, beat the butter, brown sugar, and granulated sugar on medium-high speed until well combined and smooth. Add the egg, egg yolk, and vanilla and beat until combined. On low speed gradually add the flour mixture. Fold in the chocolate chips with a rubber spatula.

4. Using a medium spring-loaded cookie scoop, drop the dough by 1 1/2 tablespoon rounds onto the prepared baking sheets.

5. Bake for about 10 minutes. Let them cool on baking sheets for 10 minutes before removing the cookies to wire racks to cool completely.

TOPPING

1. In a small saucepan set over medium heat combine the milk, sugar, egg yolk, and butter.

2. Cook, stirring frequently, until the mixture has thickened, about 10 minutes. Remove from heat and stir in the vanilla, coconut, and pecans. Let cool until thick enough to spread on top of the cooled cookies.

3. Drizzle the melted chocolate all over the cookies. Let everything set for at least 15 minutes before serving.

CANDY CUPS COOKIES

Yeld: 24 Servings

Time: 50 Minutes

INGREDIENTS

12 oz white chocolate chips or chopped white chocolate

8 regular Oreos

2 oz cream cheese

DIRECTIONS

1. Place the chocolate in a large heat-proof mixing bowl over hot water(bain marie). Stir the chocolate with a clean spatula until it is completely melted and smooth. Turn off stove but keep chocolate bowl over the water pot so the chocolate does not cool down.
2. Add about 1/2 tsp of melted chocolate to the bottom of each mold. Bang the bottom of your silicone pan against the counter a few times so that the chocolate spreads evenly across the bottom of each mold.
3. Using the back of a small spoon, dip it into the bowl of melted chocolate and then use the back of the spoon to coat the inner sides of each mold, making sure not to leave any crevice uncovered. Place into fridge to harden for about 20 minutes.

FILLING

1. Add Oreos and cream cheese to food processor and mix until cookies have become small crumbs, and thick paste forms.
2. Remove chocolate shells from fridge once they have hardened. Add about 1 tsp of cookies and cream mixture to each candy mold. Leave a little room at the top to add more chocolate to seal the shells.
3. Spoon a little more chocolate into each shell to cover the surface. Bang the bottom of silicone pan against counter a few times to smooth out the surface of the candy cups. Place in the fridge for about 20 minutes.

GINGERBREAD WITH CARAMEL

DIRECTIONS

COOKIE DOUGH

3 cup gluten free flour 1 ½ tsp. baking powder ¾ tsp. baking soda

¼ tsp. salt

1/2 tbsp. ginger

2 tsp. cinnamon

¼ tsp. ground cloves

1/3 cup + 1 tbsp. grade b maple syrup ¼ cup blackstrap molasses 4 tbsp. applesauce

2 tsp. vanilla extract 1 egg

CREAM

8 medjool dates, pitted 4 oz. cream cheese, softened 1 tsp. vanilla

DRIZZLE

6 medjool dates, pitted 1/4 c. water

DIRECTIONS

1. Preheat oven to 350F.
2. Mix the dry Ingredients in one bowl. Mix wet in another. Add dry to wet and mix only until combined.
3. Using a small cookie scoop, scoop the dough into a mini muffin pan.
4. Bake the cookies for about 12-14 minutes. Gently press center to create a cavity. Cool completely before filling.

CREAM

1. Using your high speed blender or food processor, blend together the dates, cream cheese and vanilla until smooth.
2. Spoon a tbsp of caramel cream cheese into each cookie cup.

DRIZZLE

1. Blend together dates and water until smooth. Add to a ziplock bag and snip the corner.
2. Drizzle over each cookie cup.

PIES

COCONUT PIE

INGREDIENTS

1/2 cup sugar

1/4 cup cornstarch

2 cups whole milk

4 egg yolks

1 whole egg

3 tablespoons unsalted butter 1 cup toasted coconut, plus more

GARNISH

1 teaspoon vanilla extract 1 9-inch pie crust, baked according to package directions fresh whipped cream or meringue, for topping

DIRECTIONS

1. Combine the sugar and cornstarch in a heavy saucepan.
2. Whisk together the milk, egg yolks, and whole egg. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute; remove from heat.
3. Stir in butter, 1 cup coconut, and vanilla. Cover with plastic wrap, placing plastic wrap directly on filling in pan; let stand 30 minutes.
4. Spoon custard mixture into prepared crust, cover and chill 30 minutes or until set.
5. Top with whipped cream or meringue. If using meringue, bake for 12 to 15 minutes in pre-heated 325oF oven until golden.

TURKEY PIE

INGREDIENTS

- 4 cups cooked turkey meat, chopped
- 1 large onion, chopped
- 1 can cream of chicken soup
- 2 tablespoons ranch dressing
- 1 cup milk
- 3 cup shredded cheddar cheese
- 1 package frozen biscuits

DIRECTIONS

1. Sauté the onion until tender.
2. Combine in a small bowl the all the Ingredients except the cheese and biscuits.
3. Stir this mixture, then place it into a baking dish and bake for 15 minutes at 350°F.
4. Remove the baked mixture from the oven and sprinkle the shredded cheese on it. Put a layer of frozen biscuits on top of this. Bake for about 20 – 30 minutes longer.

LEMON MERINGUE PIE

INGREDIENTS

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 tablespoons butter 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tablespoons white sugar

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest.
3. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture.
4. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.
5. To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.
6. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

TACO PIE

INGREDIENTS

- 1 sheet puff pastry
- 1 package Taco Bell seasoning mix
- 1 pound ground beef
- 1 cup chopped onion
- 1 cup salsa
- 1 cup shredded lettuce
- 1 medium tomato, chopped
- 1 cup sharp cheddar cheese, shredded
- Sour cream

DIRECTIONS

1. Place puff pastry on the bottom of a greased pie tin.
2. In a medium skillet, cook beef and onions until beef is browned and cooked through; Drain.
3. Add Salsa and taco seasoning.
4. Cook until bubbly.
5. Pour into crust; Bake for 25 minutes, or until crust is golden brown.
6. Let cool for 5 minutes.
7. Top with cheese, lettuce, and tomatoes.
8. Cut and serve with sour cream.

TURKEY SKILLET PIE

INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- Coarse salt and freshly ground pepper
- 1 tablespoon vegetable oil
- 1 red bell pepper, thinly sliced
- 1 medium white onion, thinly sliced
- 8 ounces button mushrooms, trimmed and sliced
- 1 1/2 pounds ground turkey
- 2 tablespoons tomato paste
- 1 tablespoon chili powder
- 1 can (14.5 ounces) diced tomatoes
- 3 tablespoons unsalted butter
- 1/3 cup buttermilk
- 1 1/2 cups grated cheddar cheese

DIRECTIONS

1. Preheat oven to 425 degrees F. In a bowl, whisk together flour, baking powder, baking soda, and 1/4 teaspoon salt.
2. In a large, heavy ovenproof skillet, heat oil over medium-high.
3. Add bell pepper, onion, and mushrooms. Cook, stirring, until tender, 8 to 10 minutes.
4. Season with salt and pepper. Add turkey, tomato paste, and chili powder to skillet. Cook, stirring, until meat is no longer pink, about 3 minutes. Add tomatoes (with liquid); cook until some of the liquid has reduced, about 3 minutes. Season with salt and pepper. Remove from heat.
5. Cut butter into flour mixture with a pastry cutter or two knives until mixture resembles coarse meal. Stir in buttermilk and cheddar just until incorporated.
6. Divide batter into 9" pieces, and place on top of turkey mixture. Bake until biscuits are golden brown, about 20 minutes.

VEGETARIAN SHEPHERD'S PIE

INGREDIENTS

- 2 (11-oz) packages meat crumble
- 1 Tbsp. olive oil
- salt & pepper
- 2 (16-oz) cans green beans, drained
- 21 (10.75 oz) cans condensed tomato soup
- 2-3 cups mashed potatoes, instant or homemade
- ½ cup grated cheddar cheese

DIRECTIONS

1. Preheat oven to 350oF. Spray a casserole dish or 9x13" dish with cooking spray and set aside.
2. In a large skillet over medium heat, warm olive oil and add frozen meat crumble. Stir until all big pieces are separated and warmed through.
3. Add in drained green beans and condensed tomato soup. Stir together and season with salt and pepper if necessary.
4. Pour mixture into casserole dish and top with mashed potatoes. Spread mashed potatoes in an even layer and top with cheese.
5. Place in preheated oven and bake for about 30 minutes, or until heated through and cheese is melted on the top.
6. Take out from oven and let sit for a few minutes.

FRESH MINT PIE

INGREDIENTS

CRUST

- 34 Oreo cookies (about 16 oz, regular or mint-flavored)
- 21 oz (5 TBSP) unsalted butter

FILLING

- 1 cup packed mint leaves (about 1 ounce, or 30 grams)
- 11 cups heavy cream
- 5 egg yolks
- 3 egg whites
- 3 cup granulated sugar
- Green food coloring
- Whipped cream, for decorating
- chocolate curls, for decorating

DIRECTIONS

CRUST

1. Preheat the oven to 350 degrees F and spray a 9-or 10-inch tart pan with 2 sides with nonstick cooking spray. Place the cookies in a food processor and pulse in long bursts until they are in fine crumbs.

2. Melt the butter and add it to the cookie crumbs, stirring until they're evenly moistened and have the texture of wet sand.

3. Press the cookie crumbs in the bottom of the pan and up the sides, pressing firmly.

4. Bake the crust for 10 minutes, until it starts to puff and looks set but is not burned. Let it cool completely before filling it.

FILLING

1. Coarsely chop the mint leaves, and combine them with the heavy cream in a small saucepan. Bring the cream to a simmer over medium-high heat, and just before it boils, remove the pan from the heat. Cover it with a tight-fitting lid and let it sit at room temperature for an hour to infuse the cream with mint flavor.

2. After an hour, pour the cream through a strainer into a bowl and squeeze the mint leaves tightly to remove any excess cream. Refrigerate the cream until cold. Refrigerate a mixing bowl and whisk attachment at well.

3. Once the cream is cold, whip it in the chilled bowl until it forms medium peaks. Refrigerate the whipped cream while you prepare the rest of the recipe.

4. Place a saucepan of water on the stove and bring it to a simmer. In a mixing bowl, combine the egg yolks and 1 cup of sugar.

5. Whisk them together, then place the bowl over the saucepan of simmering water. Continue to whisk as the egg yolks heat up, until the yolks have lightened and taken on a custardy texture, about 3-4 minutes.

6. Transfer the bowl to a stand mixer and beat them for about 5 minutes, until they are very light and thick and form a ribbon that drips down from the whisk when you lift it from the yolks.

7. Place the egg whites and the remaining 1 cup of sugar in another mixing bowl.

8. Fit the bowl over the saucepan of simmering water and whisk constantly while the egg whites heat up. Whisk until the sugar dissolves and the whites are hot to the touch, 3-4 minutes.

9. Put the bowl on the mixer and whip on high speed until the whites are voluminous, glossy, and have stiff peaks. Cool to room temperature.

10. Fold the egg whites into the yolks in 3 batches, then gently fold in the whipped cream in several batches.

11. Scrape the filling into the cooled pie shell and smooth it into an even layer. Freeze it for 6 hours, or overnight, before decorating and serving.

APPLE CHEESECAKE PIE

INGREDIENTS

FILLING

- 6 ounces light or reduced fat cream cheese, at room temperature
- 1 cup powdered sweetener
- stevia, or additional sugar, to taste
- 1 tsp lemon juice
- 1 tsp vanilla extract
- 1 tsp maple extract
- 1 large apple, sliced very thinly
- 1 tsp lemon juice
- 1 tbs brown sugar
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp ground ginger

YOGURT PIE CRUST

- 2 cups flour
- 1 tsp salt
- 1 tsp sweetener, such as sugar or erythritol

- 4 tablespoons cold butter
- 1 cup low fat plain yogurt

FILLING

1. Stir together in a bowl the cream cheese, at room temperature, powdered sweetener, 1 tsp of lemon juice, vanilla extract and maple extract.

2. Set aside, and in another bowl combine 1 large apple, 1 tsp of lemon juice, 1 tsp brown sugar, 1 tsp cinnamon, 1 tsp salt, 1 tsp ground ginger.

3. Stir until the cinnamon, ginger, and brown sugar are evenly distributed

YOGURT PIE CRUST

1. In a bowl combine 2 cups of flour, 1tsp salt, 1tsp sweetener. Give it a little whisk.
   Add in 4 tablespoons of cold butter. Work in until the butter in combined.

2. Fold in 1 cup of low fat plain yogurt.

ASSEMBLE

1. Roll the pie dough into a thin rectangle about 8x10 inches.

2. Place the rectangle on a flat baking pan, and fold the edges in to create a barrier for the filling. Spread the cheesecake filling on the dough, and top with the apple slices.

3. Bake at 375 degrees for 15-20 minutes, or until the dough is golden

brown and cooked through. Allow to cool.

CHERRY PIE

INGREDIENTS

- Flour
- 1 can cherry pie fill

CRUST

- 1lb (454 g) of shortening
- 5 c flour
- 1 tsp salt
- 4 tsp baking powder
- 1 egg
- 1 tbsp vinegar
- Cold water

DIRECTIONS

CRUST

1. In a mixing bowl, put shortening, flour, salt and baking powder.
2. Mix with your hands until well blended.
3. Break egg in measuring cup. Stir with a fork, then add vinegar,and fill the cup with cold water up to 1 cup. Add this to flour mixture.Mix well.
4. Put on the counter and rolling pin it on a surface dusted with flour.
5. Use whatever you need and you can freeze the rest in a freezer bag.
6. Put on the counter and rolling pin it on a surface dusted with flour.
7. Use whatever you need and you can freeze the rest in a freezer bag.

BAKE

1. Roll out your dough on a clean, floured surface and drape across pie plate when finished.
2. Cut dough around plate, leaving excess dough beyond the plate to allow for shrinkage. Roll out excess scraps again and cut into long strips for lattice top.
3. Preheat oven to 450°.
4. Open your can of pie filling and pour it in.
5. Use a thin cutting board and arrange the over-under pattern on that before sliding it onto the pie and adjusting.
6. Pinch your way around the edge of the pie to stick the lattice to the bottom of the pie and create the iconic crust texture. Place pie on a

cookie sheet.

7. Bake for 8 minutes at 450°, then reduce to 350° and continue baking until the pastry is delicately brown.

HEY, JUST A SECOND

I would like to ask you if you can post an honest review for this book. I am glad to hear your opinion. Thanks. Keep Reading

PUMPKIN PIE

INGREDIENTS

CRUST

- 1 7 oz. bag amaretti cookies, divided
- 1/4 cup sliced almonds
- 1/2 cup all purpose flour
- tablespoons light brown sugar
- pinch salt
- tablespoons unsalted butter, melted

FILLING

- 1 3/4 cup (1 15 oz. can) pumpkin puree
- 1/2 cup packed light brown sugar
- 1/3 cup granulated sugar
- teaspoons of cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- eggs plus 1 egg yolk

- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 12 oz. can of evaporated milk
- fresh whipped cream, for topping

DIRECTIONS

1 Preheat oven to 350 degrees F.

2 Measure out 6 ounces of amaretti cookies and place in the bowl of a food processor along with almonds. Reserve remaining cookies for later. Pulse until finely ground.

3 Add flour, sugar, and salt and pulse until combined. Drizzle in melted butter and pulse until evenly moistened and mixture begins to clump.

4 Lightly butter a 9-inch-diameter cheesecake pan with removable sides.

5 Dump the crust mixture into prepared pan and press into bottom and about 1 1/2-inches up the sides of the pan.

6 Place pan on a baking sheet and bake for 8 to 10 minutes or until just starting to darken. Remove from oven and let cool completely.

FILLING

1 In a bowl whisk together pumpkin, both sugars, and spices until smooth.

2 Whisk in eggs and egg yolks, along with vanilla and almond extracts. Add evaporated milk and stir until incorporated. Pour into cooled crust. Gently place pie in oven and bake for 60 to 70 minutes or until edges are set and center is just barely jiggly. Remove from oven and place pan on a wire rack; let cool to room temperature, about 2 hours.

3 Slice and serve the pie, or lightly cover and refrigerate overnight or until ready to serve. Top with freshly whipped cream and the remaining amaretti cookies, lightly crushed and sprinkled over top.

4 Gently place pie in oven and bake for 60 to 70 minutes or until edges are set and center is just barely jiggly. Remove from oven and place pan on a wire rack; let cool to room temperature, about 2 hours.

5 Slice and serve the pie, or lightly cover and refrigerate overnight or until ready to serve. Top with freshly whipped cream and the remaining amaretti cookies, lightly crushed and sprinkled over top.

SWEET POTATO PIE

INGREDIENTS

- large sweet potatoes

CRUST

- ounces cold, unsalted butter
- 21 cups all-purpose flour
- 1 tablespoon sugar
- teaspoons salt
- 1 cup ice water
- 1 tablespoon lemon juice or red wine vinegar

FILLING

- 1/3 cup each granulated and brown sugar
- large eggs
- 1 tsp each cinnamon and ginger
- 1/2 tsp each cloves and allspice
- Pinch salt
- 1/2 cup heavy cream
- Whipped cream
- 1 cup heavy cream

- TB maple sugar

DIRECTIONS

- Preheat oven to 350 and line a baking sheet with foil. Spray sheet with nonstick cooking spray or oil it lightly.
- Cut sweet potatoes in half and place cut-side down on the baking sheet.
- Roast the sweet potatoes in the oven until soft, 45 minutes to an hour. When cool enough to handle, scoop the flesh from the skins and place it a bowl.
- Mash the sweet potato flesh by hand, or puree in a food processor for a smoother result. Set aside.

CRUST

1 Cut the butter into small cubes and place in the freezer.

2 Combine the flour, sugar and salt in the bowl of a food processor and pulse a few times to mix. Add the chilled butter to the dry Ingredients and process until the mixture resembles coarse meal.

3 Combine the lemon juice or vinegar and ice water and add six tablespoons of the mixture to the Ingredients in the food processor.

4 Pulse several times until combined. Pinch a bit of the dough and if it holds together, you do not need to add more liquid. If it is still dry, add more of the liquid, one-half tablespoon at a time.

5 Remove the dough to a bowl or a well-floured board.

6 Knead the dough until it forms a ball. Divide the dough into two and wrap each half well in plastic wrap. Place half the dough in the refrigerator to relax for at least a half-hour. Reserve the other half for another use.

7 Prior to rolling out the dough, strike it with your rolling pin to flatten. This will soften it further.

8 Turn the oven up to 375 and grease the bottom and sides of a 8-inch pie plate.

9 Dust a pastry board or mat and your rolling pin with flour.

10 Roll the dough out, rotating it and turning it frequently and adding more flour as necessary to keep it from sticking, until it is the size of your pie plate and between 1 and ½ of an inch thick.

11 Carefully center the pie dough in the plate and press it into the bottom and sides. Trim or fold over any excess dough around the edges and make a

pretty crimped crust by pinching with your fingers.

12 Place the crust in the refrigerator until ready to use.

FILLING

1 In a standing mixer, combine two cups mashed potato puree, sugars, eggs and spices. Whisk until combined.

2 Add cream and whisk again.

3 Pour filling into chilled pie crust. Bake for 45 minutes until set.

4 Cool on a wire rack. Cool completely before cutting.

5 To make whipped cream, add cream to the bowl of a standing mixer and beat at high speed. Gradually add maple sugar. Beat until cream forms stiff peaks.

6 Serve each slice with a dollop of whipped cream.

LIME PIE MOUSSE

INGREDIENTS

- 1 recipe graham cracker crust
- 1 cup chilled juice blend
- 1 teaspoons powdered gelatin
- 1 1 cups heavy cream, whipped to stiff peaks
- 1 recipe key lime curd, chilled
- silicone ice cube molds

DIRECTIONS

1 Preheat the oven to 375 degrees. Place three silicon molds on a baking sheet.
2 Place half of the graham cracker crust mixture in an 8×8 baking dish and press down into the dish until smooth.
3 Divide the remaining graham cracker crust mixture between the silicon molds, pressing the crumbs firmly down into each square. Bake the sheet of molds and the 8×8 baking dish in the preheated oven for 10-12 minutes or until the sides are golden brown. Remove from the oven and let cool completely.
4 Crumble up the 8×8 pan on graham cracker crust and set aside.
5 Pour the 1 cup Chilled Juice Blend into a small bowl.
6 Sprinkle the powdered gelatin over the juice and allow to soak for 5 minutes.
7 Scoop about 1 cup of the lime curd into a microwave safe bowl. Microwave for 30 seconds.
8 Microwave the gelatin mixture for 10 seconds. Pour into the bowl of warm lime curd and mix together quickly with a rubber spatula.
9 Pour the gelatin mixture into the remaining bowl of lime curd and quickly stir together. Pour the mixture over the whipped cream in a large mixing bowl. Gently but quickly fold the curd into the whipped cream.
10 Spoon the mousse into the silicone molds over the baked graham cracker crust.
11 Sprinkle the crumbled graham cracker over the mousse in each mold. Refrigerate for 4-5 hours or until mousse is firm.
12 To remove, pull at the sides of the silicone molds until they pull away from the mousse Press the bottoms of the molds up to pop out each Lime Pie Bite. Keep refrigerated.

CHICKEN AND HAM PIE

INGREDIENTS

PASTRY

- 300g/10.5 oz ready rolled shortcrust pastry
- 1 cup of dried beans

FILLING

- chicken breasts, cut into small chunks
- carrots, peeled and chopped into chunks
- medium sized potatoes, peeled and chopped into small chunks
- good pinch of salt and pepper
- sprigs of thyme or 1 tsp dried thyme
- 850ml/30fl oz/3.5cups chicken stock
- slices thick cut ham, shredded
- 50g/3.5tbsp butter
- 1 large onion, peeled and finely chopped
- 50g/6tbsp plain/all purpose flour
- 300ml//1.25 cups milk
- Juice of 1 lemon

TOPPING

- 100g (1 packed cup) grated cheddar cheese
- 50g (1 cup) panko
- 1 tsp black pepper
- sliced thick cut ham shredded
- A few sprigs of fresh thyme

DIRECTIONS

1 Preheat the oven to 200c/400f. Unroll the pastry and line a 24cm (diameter) pie tin with the pastry. Cut off any excess pastry and pinch the edges to make a bit of a pattern on the crust.
2 Use a fork to make holes all over the pastry in the base of the dish.
3 Cover the pastry with baking parchment, then pour a cup of dried beans on.
4 Place in the oven for 10 minutes, then carefully pour out and discard the baking beans. Remove the baking parchment, and place the pastry back in the oven for another 5 minutes. Then take out of the oven and put to one side.

FILLING

1 Add the chicken, carrots, potatoes, salt, pepper, thyme and stock to a large saucepan.
2 Bring to the boil and allow to simmer for 15 minutes and then turn off the heat and stir in the shredded ham.
3 Take another large sauce pan and add in the butter and onions. Heat on medium and cook the onion for about 5-6 minutes until soft.
4 Add in the flour and mix it into the onions and butter using a balloon whisk. It should form into a creamy paste.
5 Allow the roux to cook for a minute whilst stirring with your whisk, then add in a ladle of the stock from the chicken broth.
6 Use the whisk to stir the broth into the mixture. Repeat this until you have ladled out most of the stock from the chicken pan. Pour in the milk. Heat through whilst stirring with the whisk.
7 Once the sauce is almost at boiling add in the chicken, ham and veggies. Bring back to almost boiling and add in half the lemon juice. Give it a stir and taste. Add the rest of the lemon juice if needed. Season with salt and pepper.
8 Spoon the mixture into the prepared pastry until approximately 1cm from the top .
9 Mix the cheddar, panko and black pepper. Sprinkle on top of the chicken mixture, then sprinkle on the shredded ham.
10 Place back in the oven for 15-20 minutes until the the top is golden brown and the cheese melted. Take out of the oven and decorate with a few sprigs of fresh thyme, then serve with green veg.

SPICY APPLE PIE

INGREDIENTS

- 5-6 Pinata apples, cored, peeled, and sliced into 1/2-inch slices
- Tablespoons (30ml) lemon juice
- 1/4 cup (31g) all-purpose flour
- teaspoons ground cinnamon
- 1 teaspoon cardamom
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/8 teaspoon fresh ground black pepper
- 1/2 cup (100g) granulated sugar
- 1 teaspoon vanilla extract
- 1 Tablespoon (14g) cold unsalted butter, cut into small cubes
- 1 large egg, lightly beaten with 1 Tablespoon (15ml) milk
- coarse sugar for sprinkling

DIRECTIONS

1 Make the filling after the dough has chilled: In a large bowl using a rubber spatula or wooden spoon, stir the apples, lemon juice, flour, all of the spices, sugar, and vanilla extract together until thoroughly combined.

2 Set filling aside as the oven preheats; this time allows the apples to begin letting off their juice.

3 Preheat oven to 400°F (204°C).

4 Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough.

5 Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9x2 inch pie dish.

6 Tuck it in with your fingers, making sure it is smooth. Spoon the filling into the crust and discard some of the leftover juices in the bottom of the bowl.

7 Dot the pieces of butter on top of the filling.

8 Finish assembling: Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Carefully lay the dough over the filling.

9 Use a small paring knife to trim off excess dough from the sides. Cut slits in the top to form steam vents. Crimp the edges to seal.

10 Lightly brush the top of the pie crust with the egg/milk mixture. Sprinkle the top with coarse sugar. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 375°F (190°C) and bake for an additional 30-35 minutes.

11 After the first 20 minutes of bake time, place a pie crust shield on top of the pie.

12 Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Cover pie leftovers tightly and store in the refrigerator.

SMORES PIE

INGREDIENTS

- 22 Graham Crackers,Crushed
- Tablespoons Butter, Melted
- 1 Tablespoon Sugar
- (2) 3.9 oz Packages Instant Chocolate Pudding
- 31 Cups Whole Milk
- Cups Mini Marshmallows
- 1 chocolate bar
- Additional Graham Cracker Crumbs, For Garnish

DIRECTIONS

1 Crush graham crackers.
2 Mix graham cracker crumbs with sugar and melted butter. Press into a 9" pie pan.
3 Refrigerate crust for 30 minutes or until set.
4 In a large bowl, stir milk and pudding mix together until completely combined. Put in the fridge for 10-15 minutes or until set.
5 Spread pudding evenly into graham cracker crust and refrigerate for 30 minutes.
6 Top pie with mini marshmallows and some crushed graham cracker crumbs.
7 Brown marshmallows under the broiler for 1-2 minutes.
8 Garnish with small pieces of the chocolate bar.
9 Store in the refrigerator.

POTATO & PECAN PIE

INGREDIENTS

CRUST

- 1 1/4 cups (160g) all purpose flour
- 1 Tbsp sugar
- 1/2 teaspoon salt
- Tbsp (140g) cold butter, cut into 1/2-inch cubes
- Tbsp ice water

FILLING

- eggs
- pounds (900g) sweet potatoes
- Tbsp melted butter
- 1/4 cup (55g) brown sugar
- 2 Tbsp granulated white sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 1 1/2 teaspoons vanilla extract
- 1 Tbsp bourbon whisky (optional)

- ounces (210ml) sweetened condensed milk

TOPPING

- Tbsp butter
- 1/2 cup (64g) brown sugar
- 1 Tbsp heavy whipping cream
- 1 cup pecans (110g), half of them roughly chopped, the other half whole

DIRECTIONS

1 Make the pie dough at least an hour in advance of making the pie.
2 Put the flour, sugar, and salt in a food processor and pulse a couple of times to blend.
3 Add half of the butter and pulse several times. Add the rest of the butter and pulse several more times, until the butter pieces are not bigger than the size of a pea.
4 Add 2 Tbsp of ice water and pulse a couple of times. Add another Tbsp, and maybe just a teaspoon more if needed, and pulse, just enough so that the dough holds together when you pinch it with your fingers.
5 Empty the food processor bowl onto a clean surface and gather the dough into your hands and form a ball. Flatten to a smooth disk about 6 inches wide. Wrap tightly in plastic wrap and chill for 1 hour.
6 Pierce the sweet potatoes with the tines of a fork in several places.
7 Put on a foil lined baking sheet and bake in a 350°F oven for 1 hour, or until cooked through and soft.
8 Remove the sweet potatoes from oven when done and let cool.
9 Remove the dough disk from the refrigerator and let sit for 5 to 10 minutes before rolling it out. Place it on a clean, lightly floured surface.
10 Roll out the dough into a 14-inch round, large enough for a 9-inch pie plate. Place on dough on and in the pie dish, turn the edges under and crimp the edges. Poke the bottom of the crust a few times with tines of a fork.
11 Place into the freezer to chill.

TOPPING

1 Melt 3 Tbsp butter in a small saucepan over medium heat. Add 1/2 cup of brown sugar and cook, stirring, until smooth, a couple of minutes. The sugar should bubble up a bit.
2 Stir in 1 Tbsp of heavy whipping cream. The mixture should bubble up a lot. As soon as you've mixed in the cream, add the pecans. Stir to coat the pecans with the sugar mixture.
3 As soon as the pecans are coated with the sugar mixture, pour them over the top of the pie. Use the back of a metal spoon to spread them out in an even layer on the top of the pie.
4 Let the pie cool for a few minutes before serving.

BOURBON CHOCOLATE PIE

INGREDIENTS

- cups chocolate cookie crumbs
- tablespoons unsalted butter, melted
- cups pumpkin puree
- 3/4 cup brown sugar
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons pumpkin pie spice
- 2 eggs
- 1 (12 ounce) can evaporated milk
- 1 tablespoon bourbon
- chocolate syrup
- whipped cream

DIRECTIONS

1 Preheat oven to 350 degrees.
2 Combine cookie crumbs and melted butter together in a bowl until the crumbs are moistened.
3 Press cookie crumbs into the bottom and up the sides of a 9 inch pie dish. Bake crust for 10 minutes in preheated oven. Remove from oven to cool completely.
4 Combine remaining Ingredients, except chocolate syrup and whipped cream, together in a bowl. Whisk until well combined. Pour into cooled crust.
5 Bake pie in 350 degree oven for 55 - 65 minutes or until the center is set and a toothpick inserted in the center comes out clean.
6 Remove pie from oven, allow to cool at room temperature for 2 hour or refrigerate until chilled then slice, drizzle with chocolate syrup, top with whipped cream and serve.

NO BAKE PIE

INGREDIENTS

- 1 cup Whole Milk
- 1 cup Chocolate Chips
- 1 8 oz. Block of Cream Cheese, at room temperature
- 1 cup Creamy Peanut Butter
- 1 cup Confectioners Sugar
- 1 8 oz. tub of Cool Whip
- 1 9 in. Graham Cracker Crust
- Chopped Peanuts for topping

DIRECTIONS

1 Pour the whole milk into a saucepan over medium/high heat.
2 Heat the milk until it just begins to bubble around the edges.
3 Remove the pan from the heat and add the chocolate chips.
4 Stir until the chocolate has completely melted and the sauce is smooth.
5 Place the ganache to the side to cool.
6 In a mixing bowl combine the cream cheese, peanut butter, and confectioners sugar.
7 With a mixer, mix everything together until smooth.
8 Add the tub of cool whip.
9 Continue to mix until the cool whip is mixing into the dough-like filling and everything is light a fluffy.
10 Scoop the filling into the crust.
11 Gently spread out over the entire crust.
12 Pour the ganache over the pie.
13 Add chopped peanuts.
14 Place in the freezer for 1 hour.

CARAMEL APPLE PIE

INGREDIENTS

- 6-18 medjool dates, pitted and divided
    - 1/2 cups walnuts
    - medium apples, different varieties
- 1 cup filtered water, plus more for soaking
- 1/2 tsp ground cinnamon
- 1/4 tsp fine sea salt

DIRECTIONS

1 Line the bottom of a round 8” tart pan with parchment paper; set aside. In a food processor fitted with the S blade, blend the walnuts into a fine meal.

2 Add 8-10 dates and process for 20-30 seconds, just until the dates are blended and combined. Press the dough into the prepared pan, then cover with plastic and freeze until ready to use.

3 Add the remaining 8 dates to a small bowl and cover with water; soak for 10-15 minutes. While the dates are soaking, prepare the apples by peeling and coring them.

4 Cut into 1/4” thick slices then chop into small chunks. Transfer to a small bowl and cover with a damp towel.

5 When the dates have finished soaking, discard the water. Add the dates, water, cinnamon and salt to a high speed blender and blend until smooth; about 15-20 seconds. Pour over apples and toss until the chunks are evenly coated.

6 Remove the pie crust from the freezer and pile with apple filling. Freeze for at least 45 minutes and thaw before serving.

CHOCOLATE PIE BARS

INGREDIENTS

- cups all-purpose flour
- 1/4 brown sugar, packed
- 1/4 teaspoon salt
- 3/4 cup cold butter, cubed
- eggs
- 1 1/2 cups corn syrup
- cup sugar
- tablespoon flour
- tablespoons butter, melted
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt
- cups chopped pecans
- ounces semi-sweet chocolate chips

DIRECTIONS

1. Preheat oven to 350°. In a large bowl, mix flour, sugar and salt; cut in cold butter using a pastry cutter or food processor until mixture resembles coarse crumbs.
2. Press into a greased 9x13 inch baking pan. Bake 15-20 minutes, until edges are very light golden brown.
3. While crust is baking, beat together eggs, corn syrup, flour, sugar, salt, vanilla and melted butter. Stir in pecans.
4. Remove crust from oven and spread chocolate chips evenly over warm crust. Spread filling over chocolate chips.
5. Cover with foil and return pan to oven. Bake for 15 minutes, remove foil and bake for an additional 15-20 minutes or until bubbling, filling is set and knife inserted 1-inch from edge comes out clean. Remove from oven and let cool before serving.
6. Cool completely in pan on a wire rack. Cut into bars.

SHEPHERD'S PIE

INGREDIENTS

- red onions
- thumb-sized piece of fresh ginger
- cloves of garlic
- red capsicum
- olive oil
- 500g lamb mince
- 1 heaped tablespoon garam masala
- 1 cinnamon stick
- cardamon pods , (podded)
- 1 x 400g tin tomatoes
- 1kg potatoes
- sea salt
- freshly ground black pepper
- unsalted butter
- semi-skimmed milk
- 100g frozen peas

DIRECTIONS

1. Preheat the oven to 200°C. Peel and finely chop the onions, ginger and garlic, then deseed and finely slice the capsicum. Heat 1 tablespoon of olive oil in a large frying pan over a high heat. Add the mince, garam masala, cinnamon stick and cardamon pods and fry for around 5 minutes, or until cooked through and lightly browned, stirring regularly.
2. Remove to a bowl and set aside, then place the pan back on the heat. Turn the heat down to medium and cook the onion, ginger and garlic for around 5 minutes, or until softened, then add the capsicum for a further 5 minutes. Tip in the tinned tomatoes, breaking them up with a spoon as you go, then pour in half a tin’s worth of water and stir well. Turn the heat up to high and bring to the boil, then reduce to a low heat, stir the mince back into the pan and simmer for 25 minutes, or until thickened, stirring occasionally.
3. Meanwhile, peel the potatoes, cutting any larger ones into quarters and place in a large saucepan. Cover with water, add a good pinch of salt and cook for 20 minutes, or until tender.
4. Drain in a colander and leave to steam dry, then return the potatoes to the empty pan. Add a knob of butter, a splash of milk, a good pinch of salt and pepper, then mash well. Stir the peas through the mince, season with salt and pepper, then remove the cinnamon stick and transfer to an ovenproof baking dish (roughly 20 x 25cm).
5. Evenly spoon the mash over the top, smooth the surface slightly, then use a fork to fluff it up – this will give you great texture once it’s cooked. Drizzle the pie with a little olive oil and season lightly. Cook in the oven for around 30 minutes, or until golden and bubbling.

LEMON & YOGURT PIE

INGREDIENTS

CRUST

- 1/2 cups graham cracker crumbs, about 10 crackers
- tablespoons unsalted butter, melted
- tablespoons sugar

FILLING

- can (14 ounces) sweetened condensed milk
- large egg yolks
- 1/2 cup fresh lemon juice
- 1/2 cup plain or honey lemon Greek yogurt
- tablespoons grated lemon zest

DIRECTIONS

CRUST

1. Preheat oven to 350°.
2. Combine graham cracker crumbs, butter, and 3 tablespoons sugar in a medium bowl; mix well.
3. Press into a 9-inch pie plate, and bake until lightly browned, about 10 minutes.
4. Remove from oven, and transfer to a wire rack until completely cooled.

FILLING

1. In a large mixing bowl, beat the egg yolks until they are light yellow. Gradually beat in sweetened condensed milk.
2. Add lemon juice and beat until smooth. Whisk in the Greek yogurt and zest. Pour into cooled pie crust. Bake 15 minutes. Remove from oven, and transfer to a wire rack until completely cooled. Refrigerate. Serve with whipped cream.

TART SLAB PIE

INGREDIENTS

CRUST

- 7 ½ cups all-purpose flour
- 6 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 1 1/3 cups unsalted butter, cold, cut into pieces
- 1 1/3 cups shortening, cold
- 1 1/3 cups ice water
- 4 teaspoons distilled white vinegar

CHOCOLATE FILLING & GLAZE

- ¾ cup granulated sugar
- ½ cup light corn syrup
- ¼ cup water
- 1/8 teaspoon kosher salt
- 2 large egg whites, at room temperature
- ¼ teaspoon cream of tartar
- 1 ½ teaspoons vanilla extract
- ¼ cup unsweetened cocoa powder

- 1/3 cup heavy cream
- 2/3 cup dark chocolate, chopped
- 2 tablespoons granulated sugar
- 1 tablespoon butter, cubed
- A pinch kosher salt
- 4 graham crackers, crushed
- 1 egg + 1 tablespoon water, lightly beaten
- ½ powdered sugar
- 3 tablespoons cocoa powder
- ½ cup heavy cream

DIRECTIONS

Whisk together the flour, sugar, and salt in a large bowl or the bowl of your food processor. Add in the chopped pieces of cold butter and cold shortening .

Blend together with your hands or pulse with your processor until you have coarse crumbs.

Mix together the water and vinegar in a small bowl. When ready, slowly drizzle it over the dough, a tablespoon or so at a time, gently stirring the mixture with a fork or pulsing with your processor, until fully incorporated. Form the dough gently into 2 loose balls, wrap tightly in plastic wrap, and chill in the fridge for a minimum of 3 hours or as long as overnight.

CHOCOLATE FILLING & GLAZE

FLUFF

1. Stir together the sugar, corn syrup, water, and salt in a small saucepan over high heat. Bring the mixture to a boil, stirring often, until the it reaches 240 degrees F. Do not let the mixture bubble over - turn the heat down.
2. Place the egg whites and cream of tartar in the bowl of a stand mixer fitted with a whisk attachment. Start whipping the egg whites to soft peaks on medium speed.
3. When the syrup reaches 240 degrees F, reduce the mixer speed to low and slowly drizzle about 2 tablespoons of syrup into the egg whites to warm them.
4. Slowly drizzle in the rest of the syrup, a bit at a time. Increase the speed to medium high and whip until the marshmallow fluff is stiff and glossy, about 7 solid minutes. Add in the vanilla and whip 2 minutes more.
5. Use the fluff immediately or refrigerate stored in an airtight container for up to 2 weeks.

CHOCOLATE FILLING

1. In a saucepan, combine your cocoa powder, heavy cream, chocolate, sugar, butter and salt. Stir over medium-low heat constantly until

everything is melted and smooth.
2. Remove from the heat and set aside. The mixture will thicken up as it cools down.

ASSEMBLY

1. Remove your crust from the refrigerator to allow for easier rolling.
2. Preheat your oven to 400 degrees F. Generously butter a 9x13-inch baking sheet.
3. Roll out your first ball of dough. Roll out your rectangle, then fold it over onto itself to more easily move it over onto the baking sheet.
4. Unfold it and gently press the pie crust into the bottom of the 9x13-inch baking sheet. Spread your chocolate mixture over the dough, then spread the marshmallow mixture over the top of that.
5. Sprinkle 4 crushed graham crackers over the top of the marshmallow. Roll out your second pie crust and gently place it over the top. Crimp the edges together, discarding any.
6. Use a fork to make a pattern in the top of the pie like a traditional Pop-Tart. Beat together your egg and water and brush the top of the pie with it. Place the pie in the oven, the reduce the heat to 375 degrees F.
7. Bake for 50-60 minutes, until golden brown and shiny on top. Remove from the oven and allow to cool slightly. Whisk together your powdered sugar, cocoa powder and heavy cream.
8. Spread the glaze over the top of the pie. Allow the pie to cool completely.

MAPLE SYRUP PIE

INGREDIENTS

CRUST

- 1 1/4 cup unbleached white or spelt flour
- 1 stick (1/2 cup) cold butter
- 1/4 tsp. salt
- About 3 to 5 Tbsp. ice water

FILLING

- 1 1/2 cups pure maple syrup
- 6 Tbsp. butter
- 1/2 cup whipping (35%) cream
- 1 Tbsp unbleached white flour
- 1/4 tsp salt
- 2 eggs

DIRECTIONS

1. Cube the cold butter into small pieces and then incorporate it into the flour and salt, using a pastry blender or a food processor, until it is the size of tiny peas.
2. Add the ice cold water, a tablespoon at a time and mix until the dough comes into a ball. Be careful not over-handle the dough which will result in a tough pie crust.
3. Flatten the ball of dough into a disc, wrap in parchment paper or plastic and let it rest in the refrigerator for about an hour.
4. In a heavy saucepan over medium heat, bring the maple syrup just to a boil. Cook the maple syrup at a gentle bubble, reducing the heat if necessary, for 5 minutes.
5. Remove the saucepan from the heat and stir in the butter until melted. Add the cream and stir. Transfer about 1/2-cup of the mixture to a small bowl; whisk in the flour and salt and then whisk this back into the mixture in the saucepan. Beat the eggs in a small bowl and then whisk them into the mixture in the saucepan. Mix together briefly, until the consistency is smooth and even.
6. Roll out the pie dough and place it in a 9-inch pie plate.
7. Pour the warm filling into the pie shell. Bake it in a preheated 350oF oven, on a rack positioned in the middle of the oven, for about 50 to 60 minutes or until the centre is golden brown and bubbly, and relatively firm when lightly jiggled back and forth.
8. Cool completely before slicing.

DARK CHOCOLATE PIE

INGREDIENTS

- 3 cup melted butter
- 3 cup packed brown sugar
- 1 Tablespoon flour
- 3 cup corn syrup
- 1 teaspoon vanilla
- 2 eggs, beaten
- 2 cups pecans
- 2 cups dark chocolate chips
- 1 package 9x13 dark chocolate brownie mix + Ingredients listed on back of box
- 3 cups Dark Chocolate Sauce, divided
- 2 frozen deep dish pie shells
- 16 ounces whipped topping
- 8 ounce dark chocolate bar, cut into shavings

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a medium bowl, whisk together brown sugar and vanilla.
3. Add corn syrup and vanilla and whisk together until combined.
4. Whisk in melted butter until butter is no longer visible and mixture is fully combined.
5. Whisk in eggs until combined.
6. Stir in pecans and set aside.
7. In a separate bowl, prepare brownie batter as instructed by package Directions and stir in 1 cup Dark Chocolate Sauce.
8. Spread an even layer of 1 cup chocolate chips on the bottom of each pie shell.
9. Pour half of brownie batter over chocolate chips in each pie shell.
10. Pour half of pecan mixture over brownie batter over brownie batter in each pie shell.
11. Bake pies for 40-45 minutes.
12. Let pies cool completely before storing in refrigerator.
13. Before serving, drizzle 1 cup Dark Chocolate Sauce over each pie.
14. Serve each slice with whipped topping and dark chocolate shavings.

PEANUT BUTTER PIE

INGREDIENTS

CRUST

- 25 whole Oreos
- 4 Tablespoons Butter, Melted

FILLING

- 1 cup creamy peanut butter
- 1 package (8 ounce) softened cream cheese
- 1-1/4 cup powdered sugar
- 1 package (8 ounce) cool whip, thawed

DIRECTIONS

CRUST

1. Crush the Oreos until they’re fine crumbs.
2. Pour melted butter over the top and stir with a fork to combine. Press into pie pan and bake at 350 degrees for 5 to 7 minutes, or until set.
3. Remove from oven and allow to cool completely.

FILLING

1. Beat the peanut butter with the cream cheese until smooth. Add powdered sugar and beat until smooth.
2. Add in the thawed Cool Whip and beat mixture until smooth, scraping the sides as needed.
3. Pour filling into crust, evening out the top with a knife or spatula. Chill for at least an hour before serving.

STRAWBERRIES PIE

INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 3 tsp shortening
- 1 Oreo pie crust
- 1 8-oz block cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 1 tsp vanilla
- 1 tub Cool Whip (8 oz)
- 2 cups fresh strawberries, halved

DIRECTIONS

1. Combine chocolate chips and shortening and melt in the microwave.
2. Stir until well combined and then pour about 3 of the mixture into the bottom of the crust and refrigerate until firm.
3. Beat the cream cheese, sugar, sour cream and vanilla until smooth.
4. Fold in the Cool Whip.
5. Pour (or scoop) the mixture into the crust and refrigerate overnight.
6. Arrange the strawberries on top of the pie. Microwave the remaining chocolate and drizzle over the top.

VEGAN CHOCOLATE PIE

INGREDIENTS

CRUST

- 1.5 cups raw walnuts
- 1/3 cup unsweetened cocoa or cacao powder
- 1 heaping (packed) cup pitted dates, soaked for 10 minutes in warm water and drained

FILLING

- 12 ounces silken tofu, drained, patted dry
- 1 3/4 cups dairy-free semisweet chocolate chips
- 1/2 cup light or full fat coconut milk

DIRECTIONS

1. Prepare the crust by pulsing walnuts and cocoa powder in a food processor until it reaches a fine meal. Remove and set aside.
2. Place soaked dates in the food processor and process until small bits remain and it’s sticky. Add back in the walnut-cocoa meal and process until well combined.
3. Transfer to a glass pie pan lightly oiled with coconut oil. Alternatively, place parchment in the bottom for easy removal. Place a piece of plastic wrap over the crumbs and press with your hands to form a uniform crust that goes up the sides. Pop in the freezer to set.
4. Melt the chocolate chips over a double boiler or in the microwave in 30 second increments. Once melted, work quickly to add to a blender along with the tofu and coconut milk. Blend until smooth, about 1 minute, scraping down the sides as needed.
5. Pour over crust and smooth. Cover and freeze until set. Alternatively, refrigerate for at least 2 hours or until pretty firm. For easiest serving and longer storage, freeze.
6. Serve and top with coconut whipped cream. Will keep in the fridge for several days, though best when fresh. Freeze for up to a few weeks, covered well.

CHOCOLATE MOUSSE PIE

INGREDIENTS

- 350 grams (approximately 35) Oreo biscuits
- 115 grams (1/2 cup or 1 stick) unsalted butter
- 600 ml (2 and 1/2 cups) thickened or heavy cream
- 200 grams (1 and 1/3 cup) good quality dark chocolate
- 100 grams (1/2 cup) M&M's
- 100 grams (1 cup) Kit Kat's

DIRECTIONS

1. Crush your Oreos until they resemble fine crumbs using a food processor.
2. Melt your butter in the microwave, stirring in-between 10 second bursts and pour over your Oreo biscuit crumbs. Stir until all the crumbs are nice and wet and then pour them into your pie plate. Use the back of a spoon or your fingers to gently press the crumbs into the bottom and sides of your pie plate. Pop into the fridge.
3. Next chop your dark chocolate into small chunks and place into a bowl.
4. Heat 1 cup of your cream in a small saucepan on a medium-low heat until it is warm, then pour over your dark chocolate and leave it for about 2-3 minutes.
5. Whisk your dark chocolate mixture until it is smooth. Leave it to cool for a few minutes.
6. Meanwhile start whipping the remaining 1 and 1/2 cups of cream until it resembles stiff peaks.
7. Fold your whipped cream into your chocolate mixture very gently until fully incorporated. Pour the mousse over your Oreo biscuit base. Refrigerate for 3-4 hours or until mousse is set Before serving, scatter over M&M's and Kit Kats.

COCONUT & LIME PIE

INGREDIENTS

CRUST

- 1 cup unsalted pistachios
- 2 tbsp Agave Nectar
- pinch of salt

FILLING

- 1 can coconut milk (cream only), chilled overnight.
- 1 avocado
- 1 cup + 2 tbsp Agave Nectar
- 1/3 cup fresh lime juice
- 1 tsp coconut extract
- zest of 1lime

TOPPING

- 1 can coconut milk (cream only), chilled overnight
- 1/3 cup powdered sugar

DIRECTIONS

1. Lightly spray four small tart pans.
2. Mix the crust Ingredients (pistachios, agave, and salt) together in a food processor until pistachios are ground up and hold together.
3. Divide evenly between the four tart pans or muffin tins. Press crust into the bottom of the pans and set aside.

FILLING

1. In a food processor combine the filling Ingredients.
2. Mix Ingredients until well combined. Scoop batter into the tart shells filling almost to the top and place in freezer.

TOPPING

1. Use your second can of coconut milk again only spooning out only the solid cream. Whisk together with powdered sugar until it resembles whipped cream.
2. Pull cream pies out of the freezer and create a smooth top with coconut whipped cream.
3. Place back in freezer and allow pie to set up.
4. When ready to serve remove from the freezer, remove from tart pans and allow pies 15-20 minutes before eating.

STRAWBERRY PIE

INGREDIENTS

CRUST

- 2 1/2 cups all-purpose flour, divided
- 1 teaspoon table salt
- 12 tablespoons cold unsalted butter, cut into 1/4-inch slices
- 1/2 cup cold vegetable shortening, cut into 4 pieces
- 1/4 cup cold vodka
- 1/4 cup cold water
- 1 egg lightly beaten with 1 teaspoon water for egg wash

FILLING

- 6 cups frozen whole strawberries
- 1 Granny Smith apple, peeled and grated on large holes of box grater
- 3 tablespoons sugar
- 2 tablespoons quick-cooking tapioca, ground in a spice or coffee grinder
- Pinch table salt
- 2 tablespoons unsalted butter, cut into 1/4-inch pieces

GLAZE

- 1 cup powdered sugar
- 1/4 teaspoon almond extract
- 2 tablespoons milk
- sprinkles

DIRECTIONS

CRUST

1. Pulse 1 1/2 cups of flour and salt together to combine.

2. Add the butter and shortening and pulse for 15 seconds until mixture starts clumping. Add the last cup of flour and pulse 4-6 times until the mass of dough is broken up.

3. Pour the mixture out into a large bowl and sprinkle in the water and vodka. Fold until combined and separate the mixture evenly onto two sheets of plastic wrap. Form each into a disc, wrap, and chill overnight.

FILLING

1. Preheat the oven to 400 degrees F, adjust the oven rack to the lowest position, and put a baking sheet on the rack to preheat along with the oven.

2. Cook 3 cups frozen whole strawberries in a medium saucepan over medium heat, stirring frequently, until many of the berries have broken down and the mixture is thickened and reduced to 1 1/2 cups, about 12-15 minutes.

3. Let cool slightly. Place the grated apple in a clean kitchen towel and wring dry. Transfer the apple to large bowl and add the cooked berries, the remaining 3 cups of uncooked berries, sugar, tapioca, and salt; toss to combine.

BAKE

1. Roll out one disk of pie dough on a floured surface until it’s about 2 inches larger than your pie plate or skillet all around.

2. Use your rolling pin to help you drape the dough into your pie plate

or skillet, letting the excess dough hang over. Pour strawberry mixture into the crust and scatter the 2 tablespoons of butter pieces over it.

3. Roll out the second disk of dough and drape it over the top of the pie. Trim excess dough to about 1/2 inch all around and fold the top crust under the bottom crust. Crimp the edges. Cut a vent in the top crust and brush all over with the egg wash.

4. Place the pie on the heated baking sheet and bake 30 minutes. Reduce oven temperature to 350 degrees and continue to bake until juices bubble and crust is deep golden brown, 30 to 40 minutes longer.

5. Transfer the pie to a wire rack and cool to room temperature, at least 4 hours. Whisk together the glaze Ingredients and drizzle it lightly over the pie. Add sprinkles. Cut into wedges and serve.

LEMON CURD & BERRIES PIE

INGREDIENTS

CRUST

- 2 cups of flour plus more
- 1/2 cup of powdered sugar
- 4 oz. of cold unsalted butter cut into small pieces
- 1 whole egg
- 3/4 tsp. of vanilla
- 4 to 6 oz. of ice cold water

LEMON CURD

- 4 eggs
- 4 egg yolks
- zest of 1 whole lemon
- 1/2 cup of lemon juice
- 1/2 cup of sugar
- 1 to 1 1/2 sticks of cold unsalted butter cut into small pieces
- 3 cups of assorted fresh berries

DIRECTIONS

LEMON CURD

1. In a large metal bowl add in the eggs, lemon zest, lemon juice and sugar and whisk it over a pot of simmering water.

2. Whisk it until it becomes very thick to make a curd.

3. Once it is thick remove it from the heat and whisk in the cold butter. Pour the curd from the metal bowl into another container and place it into the refrigerator overnight.

CRUST

1. In a food processor add in the flour, sugar, vanilla and butter and pulse a few times until the butter is the size of rice.

2. Add in the egg and pulse while slowly drizzling in the water until just combined.

3. After it's combined roll out the dough on a flour dusted surface until it is about an eighth of an inch thick and place it over a standard pie pan and dock it using a knife or fork.

4. Cut out a circle round from parchment paper and place it on the dough followed up with 2 cups of dry beans.

5. Put the pan in the oven on 375 F for 20 to 25 minutes. Cool completely.

ASSEMBLE

1. Pour the curd into the pie shell and top off with fresh berries.

2. Chill together completely before slicing and serving.

BLACKCURRANT PIE

INGREDIENTS

CRUST

- 210 g (1 3/4 cups) flour
- 200 g (2 2/3 cups) ground hazelnuts
- 100 g (1 sifted cup) powdered sugar
- 100 g (1/2 cup) granulated brown sugar
- 110 g (1/2 cup) soft refined coconut oil
- 60 ml (1/4 cup) vegetable oil
- 1/2 teaspoon ground vanilla
- 1/2 teaspoon salt

TOPPING

- 450 g blackcurrant jam
- 2 teaspoons dried lavender buds

DIRECTIONS

CRUST

1. Combine all Ingredients except for the oils in a bowl.
2. Add coconut and vegetable oil and knead until a crumbly dough forms.
3. Reserve 1/4 of the dough for the topping and form the remaining dough into a disk.
4. Wrap in foil and place in the fridge for 30 minutes.
5. Preheat oven to 200°C (400°F). Grease a round pie or tart pan with a diameter of 28 cm (11 inches).
6. Roll the dough out between two sheets of plastic foil and press into the bottom and the edges of the pan.

FILLING

1. Combine jam and lavender buds.
2. Pour into the crust and form the reserved dough into large crumbs.
3. Distribute on top of the cake.
4. Bake for 35 minutes and let cool completely before removing from the pan.

CHEESE PIE

INGREDIENTS

- 8 piece(s) Dough
- 300 g Feta cheese
- 200 g Mizythra
- 2 tbsp Olive oil
- 2 eggs
- Olive oil for brushing
- salt
- pepper to taste

DIRECTIONS

1. Preheat oven to 170 C. Lightly oil a square baking pan.
2. In a medium bowl, mix together 2 tbsp olive oil, eggs, feta cheese, Mizythra, a pinch of salt and pepper.
3. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil.
4. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan.
5. Spread cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.
6. Bake in the preheated oven for 30 to 40 minutes, until golden brown. Cut into squares and serve while hot.

CRANBERRY PIE

INGREDIENTS

CRUST

- 1 cup very cold water
- 2 cups flour
- 1 1 tablespoons sugar
- 1 teaspoon salt
- 1/2 cup butter-flavored shortening
- 6 tablespoons salted butter
- 1/2 egg, beaten

PIE

- 4 eggs
- 2 cups granulated sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 1/2 cup flour, spooned and leveled
- 3 cups raw cranberries
- 2 tablespoons cold butter, cut into pieces
- water, for brushing

- coarse sugar, for sprinkling
- Sugared cranberries, for garnish

DIRECTIONS

CRUST

1. Measure out 1/4 cup water into a glass measuring cup and stick it in the freezer.

2. In a large bowl, whisk together flour, sugar, and salt.

3. Use a pastry cutter or fork to cut in the shortening and 6 tablespoons butter. Cut until it looks like coarse crumbs.

4. In a small bowl beat one egg. Pour out half.

5. Add the half beaten egg to the cold water that you put in the freezer. Beat it together, then add it to the butter/flour mixture. Stir until it is just coming together, then use your hands to knead it once or twice Divide the dough in half.

6. Generously sprinkle flour onto a sheet of parchment paper. Roll the dough with a rolling pin into a circle, using as much flour as you need so that it doesn't stick.

7. Invert the parchment paper onto a deep 9-inch pie pan and gently peel off the paper. Arrange the pie crust and trim edges as necessary.

8. Repeat with the remaining dough, up until the invert step.

PIE

1. Preheat the oven to 400 F.

2. In a stand mixer or large bowl, beat eggs on medium speed for about 2 or 3 minutes, until they are a light yellow color.

3. Add the sugar and beat on medium for one more minute.

4. Add the cornstarch and combine thoroughly, scraping sides.

5. Add the salt and flour, and beat well.
6. Stir in the cranberries with a rubber spatula.
7. Pour into the prepared pie crust. Sprinkle the 2 tablespoons cut butter evenly over the mixture.
8. Transfer the top crust over the pie and seal the edges.
9. Brush the top crust with water and sprinkle with about a tablespoon of coarse sugar.
10. Use a sharp knife to vent the pie.
11. Cover the pie completely with foil that has been sprayed with nonstick spray.
12. Bake on a cookie sheet in the preheated oven for 45minutes.
13. Uncover the pie and continue to bake for about another 15-17 minutes, or until the crust is firm and golden in the center.
14. Remove from the oven and let stand until room temperature, several hours or preferably overnight.
15. Garnish with sparkling sugared cranberries and vanilla ice cream.

BLUEBERRY & LEMON PIE

INGREDIENTS

CRUST

- 150 g flour (1 cup)
- 30 g caster sugar (2 tbsp)
- 100 g butter, not completely cold
- 1 egg yolk
- 1 tbsp water
- 1 tsp vanilla extract

CREAM

- 66 g egg yolks
- 55 g caster sugar
- 1 vanilla bean
- 42 g plain flour or custard powder
- 275 g whole milk
- 15 g butter
- grated zest of 1 lemon
- 1 leaf gelatin
- 150 ml heavy cream, whipped to medium peaks

- 250 g blueberries and some meringues to assemble the pie.

DIRECTIONS

CRUST

1. Sieve the flour and stir in the sugar. Using your fingertips, rub in the butter until the mixture resembles breadcrumbs.

2. Add The yolk, water and vanilla. Use your fingertips and mix together to make a smooth dough. Turn the pastry out on a lightly floured surface and gather into a ball, without kneading. Cover with clingfilm and cill for at least 30 min.

3. Preheat oven to 180°C (355°F). Roll out the pastry on a lightly floured surface about 3 mm thick and line a 20 cm tart tin. Prick the base of the pastry case with a fork and chill for 15 min.

4. Place a large piece of baking paper over the base and sides of the pastry. Fill the case with baking beans. Bake for 10-15 min, or until the case is just set, then remove the paper and beans and cook empty for a further 10 min or until done.

CREAM

1. Put the yolks in a bowl. Scrape the seeds from the vanilla bean and add them to the yolks together with the caster sugar and with an electric mixer whisk on medium speed until the mixture is pale yellow and thick.

2. When the whisk is lifted the mixture should form a slowly dissolving ribbon.

3. Add the flour or the custard powder and mix together for about 30 seconds. Scrape down the sides and bottom of the bowl, add the milk and mix again.

4. Pour the mixture into a large enough saucepan, set over medium heat, and stir gently until t begins to thicken. Switch to a whisk and whisk

as the cream comes to a simmer. Once you see bubbles break, cook for about 5 more minutes whisking constantly until the pastry cream has thickened.

5. Pour the pastry cream through a strainer, pressing the cream gently through. Whisk in the lemon zest and then whisk in the butter.

6. Press a piece of plastic wrap against the surface to prevent a skin from forming and leave to cool. Then refrigerate for at least 1 hour before proceeding.

CREATING LEMON CREAM

1. Place the gelatin in a bowl of cold water for 5 minutes.

2. Transfer one-fourth of the cream in a small saucepan and over low heat gently heat up the pastry cream.

3. Remove from heat, remove the gelatin from the water and add to the pan. Gently stir to loosen the pastry cream and dissolve the gelatin.

4. Transfer the remaining pastry cream to the bowl of a stand mixer fitted with the paddle attachment and mix until smooth.

5. Add the warm pastry cream to the bowl with the rest of the pastry cream and mix until smooth. Remove the bowl from the mixer and fold in the whipped cream.

6. Press a piece of plastic wrap against the surface and place the cream mixture in the fridge for about 4 hours to firm up.

ASSEMBLE

1. Transfer the pastry cream to a bowl and stir gently until it has a creamy consistency.

2. Fill the pastry crust with the diplomat cream and top with fresh

blueberries.

3. Gently warm the blueberry preserve or jam and drizzle over the fresh blueberries. Crumble some meringues and sprinkle over the pie and finish off with a dust of icing sugar.

SMACK PIE

INGREDIENTS

PIE

- 1/4 c. unsalted butter, melted
- 1 tbsp. light brown sugar, packed
- 1/4 tsp. kosher salt
- confectioners’ sugar for dusting

OAT COOKIE

- 1/2 c. unsalted butter, softened
- 1/3 c. light brown sugar, packed
- 3 tbsp. white sugar, granulated
- 1 large egg yolk
- 1/2 c. all-purpose flour
- 1 c. old-fashioned rolled oats
- 1/8 tsp. baking powder
- pinch baking soda
- 1/2 tsp. kosher salt

PIE FILLING

- 1 c. unsalted butter, melted

- 1 1/2 c. white sugar, granulated
- 3/4 c. light brown sugar, packed
- 1 1/2 tsp. kosher salt
- 1/4 c. corn powder
- 1/4 c. milk powder
- 3/4 c. heavy cream
- 1/2 tsp. vanilla extract
- 8 large egg yolks

DIRECTIONS

OAT COOKIE

1. Preheat the oven to 350°. In a stand mixer with a paddle attachment, cream butter and sugars on medium-high for 2 to 3 minutes until fluffy and pale yellow in color.
2. Scrape down the sides of the mixing bowl with a spatula. On a lower speed, add the egg to incorporate. Increase the speed back up to a medium-high for 1 to 2 minutes until the sugar granules fully dissolve and the mixture is a pale white color.
3. On a lower speed, add the flour, oats, baking powder, baking soda, and salt. Mix 60-75 seconds until your dough comes together and all remnants of dry Ingredients have incorporated.
4. Scrape down the sides of the mixing bowl with a spatula.
5. Pam spray and line a quarter sheet pan with parchment or a Silpat. Plop the oat cookie dough in the center of the pan and with a spatula, spread it out until it is 1/4” thick. Bake the oat cookie for 15 minutes. Cool completely before using in the crack pie recipe.

PIE FILLING

1. Mix the dry Ingredients for the filling using a stand mixer with a paddle attachment on low speed.
2. Add the melted butter to the mixer and paddle until all the dry Ingredients are moist. Add the heavy cream and vanilla and mix until the white from the cream has completely disappeared into the mixture.
3. Scrape down the sides of the bowl with a spatula. Add the egg yolks to the mixer, paddling them in to the mixture just to combine. Use the filling immediately.

ASSEMBLE

1. Preheat the oven to 350°. Put the oat cookie, brown sugar and salt in the food processor and pulse it on and off until the cookie is broken

down into a wet sand.

2. Transfer the cookie crumbs to a bowl and, with your hands, knead the butter and ground cookie mixture until the contents of the bowl are moist enough to knead into a ball. Divide the oat crust evenly over 2-10 pie tins.

3. Using your fingers and the palm of your hand, press the oat cookie crust firmly into both 10-inch pie shells. Make sure the bottom and the walls of the pie shells are evenly covered.
4. Use the pie shells immediately or, wrapped well in plastic, store the pie shells at room temperature.
5. Place both pie shells on a sheet pan. Divide the crack pie filling evenly over both crusts and bake at 350° for 15 minutes.
6. At 15 minutes, open the oven door and reduce the baking temperature to 325°. Depending on your oven this will take 5-10 minutes. When the oven temperature reads 325°, close the door and finish baking the pies for 5 minutes. After 5 minutes, the pies should still be jiggly in the center, but not in the outer center circle.
7. Gently remove the baked pies from the oven and transfer to a rack to cool at room temperature.
8. Finish with a dusting of confectioners' sugar.

SWEET POTATO PIE

INGREDIENTS

- large sweet potatoes

CRUST

- ounces cold, unsalted butter
- 21 cups all-purpose flour
- 1 tablespoon sugar
- teaspoons salt
- 1 cup ice water
- 1 tablespoon lemon juice or red wine vinegar

FILLING

- 1/3 cup each granulated and brown sugar
- large eggs
- 1 tsp each cinnamon and ginger
- 1/2 tsp each cloves and allspice
- Pinch salt
- 1/2 cup heavy cream
- Whipped cream
- 1 cup heavy cream

- TB maple sugar

DIRECTIONS

- Preheat oven to 350 and line a baking sheet with foil. Spray sheet with nonstick cooking spray or oil it lightly.
- Cut sweet potatoes in half and place cut-side down on the baking sheet.
- Roast the sweet potatoes in the oven until soft, 45 minutes to an hour. When cool enough to handle, scoop the flesh from the skins and place it a bowl.
- Mash the sweet potato flesh by hand, or puree in a food processor for a smoother result. Set aside.

CRUST

13 Cut the butter into small cubes and place in the freezer.
14 Combine the flour, sugar and salt in the bowl of a food processor and pulse a few times to mix. Add the chilled butter to the dry Ingredients and process until the mixture resembles coarse meal.
15 Combine the lemon juice or vinegar and ice water and add six tablespoons of the mixture to the Ingredients in the food processor.
16 Pulse several times until combined. Pinch a bit of the dough and if it holds together, you do not need to add more liquid. If it is still dry, add more of the liquid, one-half tablespoon at a time.
17 Remove the dough to a bowl or a well-floured board.
18 Knead the dough until it forms a ball. Divide the dough into two and wrap each half well in plastic wrap. Place half the dough in the refrigerator to relax for at least a half-hour. Reserve the other half for another use.
19 Prior to rolling out the dough, strike it with your rolling pin to flatten. This will soften it further.
20 Turn the oven up to 375 and grease the bottom and sides of a 8-inch pie plate.
21 Dust a pastry board or mat and your rolling pin with flour.
22 Roll the dough out, rotating it and turning it frequently and adding more flour as necessary to keep it from sticking, until it is the size of your pie plate and between 1 and ½ of an inch thick.
23 Carefully center the pie dough in the plate and press it into the bottom and sides. Trim or fold over any excess dough around the edges and make a

pretty crimped crust by pinching with your fingers.

24 Place the crust in the refrigerator until ready to use.

FILLING

7 In a standing mixer, combine two cups mashed potato puree, sugars, eggs and spices. Whisk until combined.

8 Add cream and whisk again.

9 Pour filling into chilled pie crust. Bake for 45 minutes until set.

10 Cool on a wire rack. Cool completely before cutting.

11 To make whipped cream, add cream to the bowl of a standing mixer and beat at high speed. Gradually add maple sugar. Beat until cream forms stiff peaks.

12 Serve each slice with a dollop of whipped cream.

LIME PIE MOUSSE

INGREDIENTS

- 1 recipe graham cracker crust
- 1 cup chilled juice blend
- 1 teaspoons powdered gelatin
- 1 1 cups heavy cream, whipped to stiff peaks
- 1 recipe key lime curd, chilled
- silicone ice cube molds

DIRECTIONS

13 Preheat the oven to 375 degrees. Place three silicon molds on a baking sheet.
14 Place half of the graham cracker crust mixture in an 8×8 baking dish and press down into the dish until smooth.
15 Divide the remaining graham cracker crust mixture between the silicon molds, pressing the crumbs firmly down into each square. Bake the sheet of molds and the 8×8 baking dish in the preheated oven for 10-12 minutes or until the sides are golden brown. Remove from the oven and let cool completely.
16 Crumble up the 8×8 pan on graham cracker crust and set aside.
17 Pour the 1 cup Chilled Juice Blend into a small bowl.
18 Sprinkle the powdered gelatin over the juice and allow to soak for 5 minutes.
19 Scoop about 1 cup of the lime curd into a microwave safe bowl. Microwave for 30 seconds.
20 Microwave the gelatin mixture for 10 seconds. Pour into the bowl of warm lime curd and mix together quickly with a rubber spatula.
21 Pour the gelatin mixture into the remaining bowl of lime curd and quickly stir together. Pour the mixture over the whipped cream in a large mixing bowl. Gently but quickly fold the curd into the whipped cream.
22 Spoon the mousse into the silicone molds over the baked graham cracker crust.
23 Sprinkle the crumbled graham cracker over the mousse in each mold. Refrigerate for 4-5 hours or until mousse is firm.
24 To remove, pull at the sides of the silicone molds until they pull away from the mousse Press the bottoms of the molds up to pop out each Lime Pie Bite. Keep refrigerated.

CHICKEN AND HAM PIE

INGREDIENTS

PASTRY

- 300g/10.5 oz ready rolled shortcrust pastry
- 1 cup of dried beans

FILLING

- chicken breasts, cut into small chunks
- carrots, peeled and chopped into chunks
- medium sized potatoes, peeled and chopped into small chunks
- good pinch of salt and pepper
- sprigs of thyme or 1 tsp dried thyme
- 850ml/30fl oz/3.5cups chicken stock
- slices thick cut ham, shredded
- 50g/3.5tbsp butter
- 1 large onion, peeled and finely chopped
- 50g/6tbsp plain/all purpose flour
- 300ml//1.25 cups milk
- Juice of 1 lemon

TOPPING

- 100g (1 packed cup) grated cheddar cheese
- 50g (1 cup) panko
- 1 tsp black pepper
- sliced thick cut ham shredded
- A few sprigs of fresh thyme

DIRECTIONS

5 Preheat the oven to 200c/400f. Unroll the pastry and line a 24cm (diameter) pie tin with the pastry. Cut off any excess pastry and pinch the edges to make a bit of a pattern on the crust.

6 Use a fork to make holes all over the pastry in the base of the dish.

7 Cover the pastry with baking parchment, then pour a cup of dried beans on.

8 Place in the oven for 10 minutes, then carefully pour out and discard the baking beans. Remove the baking parchment, and place the pastry back in the oven for another 5 minutes. Then take out of the oven and put to one side.

FILLING

11 Add the chicken, carrots, potatoes, salt, pepper, thyme and stock to a large saucepan.

12 Bring to the boil and allow to simmer for 15 minutes and then turn off the heat and stir in the shredded ham.

13 Take another large sauce pan and add in the butter and onions. Heat on medium and cook the onion for about 5-6 minutes until soft.

14 Add in the flour and mix it into the onions and butter using a balloon whisk. It should form into a creamy paste.

15 Allow the roux to cook for a minute whilst stirring with your whisk, then add in a ladle of the stock from the chicken broth.

16 Use the whisk to stir the broth into the mixture. Repeat this until you have ladled out most of the stock from the chicken pan. Pour in the milk. Heat through whilst stirring with the whisk.

17 Once the sauce is almost at boiling add in the chicken, ham and veggies. Bring back to almost boiling and add in half the lemon juice. Give it a stir and taste. Add the rest of the lemon juice if needed. Season with salt and pepper.

18 Spoon the mixture into the prepared pastry until approximately 1cm from the top .

19 Mix the cheddar, panko and black pepper. Sprinkle on top of the chicken mixture, then sprinkle on the shredded ham.

20 Place back in the oven for 15-20 minutes until the the top is golden brown and the cheese melted. Take out of the oven and decorate with a few sprigs of fresh thyme, then serve with green veg.

SPICY APPLE PIE

INGREDIENTS

- 5-6 Pinata apples, cored, peeled, and sliced into 1/2-inch slices
- Tablespoons (30ml) lemon juice
- 1/4 cup (31g) all-purpose flour
- teaspoons ground cinnamon
- 1 teaspoon cardamom
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/8 teaspoon fresh ground black pepper
- 1/2 cup (100g) granulated sugar
- 1 teaspoon vanilla extract
- 1 Tablespoon (14g) cold unsalted butter, cut into small cubes
- 1 large egg, lightly beaten with 1 Tablespoon (15ml) milk
- coarse sugar for sprinkling

DIRECTIONS

13 Make the filling after the dough has chilled: In a large bowl using a rubber spatula or wooden spoon, stir the apples, lemon juice, flour, all of the spices, sugar, and vanilla extract together until thoroughly combined.
14 Set filling aside as the oven preheats; this time allows the apples to begin letting off their juice.
15 Preheat oven to 400°F (204°C).
16 Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough.
17 Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9x2 inch pie dish.
18 Tuck it in with your fingers, making sure it is smooth. Spoon the filling into the crust and discard some of the leftover juices in the bottom of the bowl.
19 Dot the pieces of butter on top of the filling.
20 Finish assembling: Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Carefully lay the dough over the filling.
21 Use a small paring knife to trim off excess dough from the sides. Cut slits in the top to form steam vents. Crimp the edges to seal.
22 Lightly brush the top of the pie crust with the egg/milk mixture. Sprinkle the top with coarse sugar. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 375°F (190°C) and bake for an additional 30-35 minutes.
23 After the first 20 minutes of bake time, place a pie crust shield on top of the pie.
24 Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Cover pie leftovers tightly and store in the refrigerator.

SMORES PIE

INGREDIENTS

- 22 graham crackers,crushed
- tablespoons butter, melted
- 1 tablespoon sugar
- 2 3.9 oz packages instant chocolate pudding
- 31 cups whole milk
- cups mini marshmallows
- 1 chocolate bar
- additional graham cracker crumbs, for garnish

DIRECTIONS

10 Crush graham crackers.
11 Mix graham cracker crumbs with sugar and melted butter. Press into a 9" pie pan.
12 Refrigerate crust for 30 minutes or until set.
13 In a large bowl, stir milk and pudding mix together until completely combined. Put in the fridge for 10-15 minutes or until set.
14 Spread pudding evenly into graham cracker crust and refrigerate for 30 minutes.
15 Top pie with mini marshmallows and some crushed graham cracker crumbs.
16 Brown marshmallows under the broiler for 1-2 minutes.
17 Garnish with small pieces of the chocolate bar.
18 Store in the refrigerator.

POTATO & PECAN PIE

INGREDIENTS

CRUST

- 1 1/4 cups (160g) all purpose flour
- 1 Tbsp sugar
- 1/2 teaspoon salt
- Tbsp (140g) cold butter, cut into 1/2-inch cubes
- Tbsp ice water

FILLING

- eggs
- pounds (900g) sweet potatoes
- Tbsp melted butter
- 1/4 cup (55g) brown sugar
- 2 Tbsp granulated white sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 1 1/2 teaspoons vanilla extract
- 1 Tbsp bourbon whisky (optional)

- ounces (210ml) sweetened condensed milk

TOPPING

- Tbsp butter
- 1/2 cup (64g) brown sugar
- 1 Tbsp heavy whipping cream
- 1 cup pecans (110g), half of them roughly chopped, the other half whole

DIRECTIONS

12 Make the pie dough at least an hour in advance of making the pie.
13 Put the flour, sugar, and salt in a food processor and pulse a couple of times to blend.
14 Add half of the butter and pulse several times. Add the rest of the butter and pulse several more times, until the butter pieces are not bigger than the size of a pea.
15 Add 2 Tbsp of ice water and pulse a couple of times. Add another Tbsp, and maybe just a teaspoon more if needed, and pulse, just enough so that the dough holds together when you pinch it with your fingers.
16 Empty the food processor bowl onto a clean surface and gather the dough into your hands and form a ball. Flatten to a smooth disk about 6 inches wide. Wrap tightly in plastic wrap and chill for 1 hour.
17 Pierce the sweet potatoes with the tines of a fork in several places.
18 Put on a foil lined baking sheet and bake in a 350°F oven for 1 hour, or until cooked through and soft.
19 Remove the sweet potatoes from oven when done and let cool.
20 Remove the dough disk from the refrigerator and let sit for 5 to 10 minutes before rolling it out. Place it on a clean, lightly floured surface.
21 Roll out the dough into a 14-inch round, large enough for a 9-inch pie plate. Place on dough on and in the pie dish, turn the edges under and crimp the edges. Poke the bottom of the crust a few times with tines of a fork.
22 Place into the freezer to chill.

TOPPING

5 Melt 3 Tbsp butter in a small saucepan over medium heat. Add 1/2 cup of brown sugar and cook, stirring, until smooth, a couple of minutes. The sugar should bubble up a bit.
6 Stir in 1 Tbsp of heavy whipping cream. The mixture should bubble up a lot. As soon as you've mixed in the cream, add the pecans. Stir to coat the pecans with the sugar mixture.
7 As soon as the pecans are coated with the sugar mixture, pour them over the top of the pie. Use the back of a metal spoon to spread them out in an even layer on the top of the pie.
8 Let the pie cool for a few minutes before serving.

BOURBON CHOCOLATE PIE

INGREDIENTS

- cups chocolate cookie crumbs
- tablespoons unsalted butter, melted
- cups pumpkin puree
- 3/4 cup brown sugar
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons pumpkin pie spice
- 2 eggs
- 1 (12 ounce) can evaporated milk
- 1 tablespoon bourbon
- chocolate syrup
- whipped cream

DIRECTIONS

7 Preheat oven to 350 degrees.

8 Combine cookie crumbs and melted butter together in a bowl until the crumbs are moistened.

9 Press cookie crumbs into the bottom and up the sides of a 9 inch pie dish. Bake crust for 10 minutes in preheated oven. Remove from oven to cool completely.

10 Combine remaining Ingredients, except chocolate syrup and whipped cream, together in a bowl. Whisk until well combined. Pour into cooled crust.

11 Bake pie in 350 degree oven for 55 - 65 minutes or until the center is set and a toothpick inserted in the center comes out clean.

12 Remove pie from oven, allow to cool at room temperature for 2 hour or refrigerate until chilled then slice, drizzle with chocolate syrup, top with whipped cream and serve.

NO BAKE PIE

INGREDIENTS

- 1 cup Whole Milk
- 1 cup Chocolate Chips
- 1 8 oz. Block of Cream Cheese, at room temperature
- 1 cup Creamy Peanut Butter
- 1 cup Confectioners Sugar
- 1 8 oz. tub of Cool Whip
- 1 9 in. Graham Cracker Crust
- Chopped Peanuts for topping

DIRECTIONS

15 Pour the whole milk into a saucepan over medium/high heat.
16 Heat the milk until it just begins to bubble around the edges.
17 Remove the pan from the heat and add the chocolate chips.
18 Stir until the chocolate has completely melted and the sauce is smooth.
19 Place the ganache to the side to cool.
20 In a mixing bowl combine the cream cheese, peanut butter, and confectioners sugar.
21 With a mixer, mix everything together until smooth.
22 Add the tub of cool whip.
23 Continue to mix until the cool whip is mixing into the dough-like filling and everything is light a fluffy.
24 Scoop the filling into the crust.
25 Gently spread out over the entire crust.
26 Pour the ganache over the pie.
27 Add chopped peanuts.
28 Place in the freezer for 1 hour.

CARAMEL APPLE PIE

INGREDIENTS

- 6-18 medjool dates, pitted and divided
    - 1/2 cups walnuts
    - medium apples, different varieties
- 1 cup filtered water, plus more for soaking
- 1/2 tsp ground cinnamon
- 1/4 tsp fine sea salt

DIRECTIONS

7 Line the bottom of a round 8” tart pan with parchment paper; set aside. In a food processor fitted with the S blade, blend the walnuts into a fine meal.

8 Add 8-10 dates and process for 20-30 seconds, just until the dates are blended and combined. Press the dough into the prepared pan, then cover with plastic and freeze until ready to use.

9 Add the remaining 8 dates to a small bowl and cover with water; soak for 10-15 minutes. While the dates are soaking, prepare the apples by peeling and coring them.

10 Cut into 1/4” thick slices then chop into small chunks. Transfer to a small bowl and cover with a damp towel.

11 When the dates have finished soaking, discard the water. Add the dates, water, cinnamon and salt to a high speed blender and blend until smooth; about 15-20 seconds. Pour over apples and toss until the chunks are evenly coated.

12 Remove the pie crust from the freezer and pile with apple filling. Freeze for at least 45 minutes and thaw before serving.

CHOCOLATE PIE BARS

INGREDIENTS

- cups all-purpose flour
- 1/4 brown sugar, packed
- 1/4 teaspoon salt
- 3/4 cup cold butter, cubed
- eggs
- 1 1/2 cups corn syrup
- cup sugar
- tablespoon flour
- tablespoons butter, melted
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt
- cups chopped pecans
- ounces semi-sweet chocolate chips

DIRECTIONS

7. Preheat oven to 350°. In a large bowl, mix flour, sugar and salt; cut in cold butter using a pastry cutter or food processor until mixture resembles coarse crumbs.
8. Press into a greased 9x13 inch baking pan. Bake 15-20 minutes, until edges are very light golden brown.
9. While crust is baking, beat together eggs, corn syrup, flour, sugar, salt, vanilla and melted butter. Stir in pecans.
10. Remove crust from oven and spread chocolate chips evenly over warm crust. Spread filling over chocolate chips.
11. Cover with foil and return pan to oven. Bake for 15 minutes, remove foil and bake for an additional 15-20 minutes or until bubbling, filling is set and knife inserted 1-inch from edge comes out clean. Remove from oven and let cool before serving.
12. Cool completely in pan on a wire rack. Cut into bars.

SHEPHERD'S PIE

INGREDIENTS

- red onions
- thumb-sized piece of fresh ginger
- cloves of garlic
- red capsicum
- olive oil
- 500g lamb mince
- 1 heaped tablespoon garam masala
- 1 cinnamon stick
- cardamon pods , (podded)
- 1 x 400g tin tomatoes
- 1kg potatoes
- sea salt
- freshly ground black pepper
- unsalted butter
- semi-skimmed milk
- 100g frozen peas

DIRECTIONS

6. Preheat the oven to 200°C. Peel and finely chop the onions, ginger and garlic, then deseed and finely slice the capsicum. Heat 1 tablespoon of olive oil in a large frying pan over a high heat. Add the mince, garam masala, cinnamon stick and cardamon pods and fry for around 5 minutes, or until cooked through and lightly browned, stirring regularly.
7. Remove to a bowl and set aside, then place the pan back on the heat. Turn the heat down to medium and cook the onion, ginger and garlic for around 5 minutes, or until softened, then add the capsicum for a further 5 minutes. Tip in the tinned tomatoes, breaking them up with a spoon as you go, then pour in half a tin's worth of water and stir well. Turn the heat up to high and bring to the boil, then reduce to a low heat, stir the mince back into the pan and simmer for 25 minutes, or until thickened, stirring occasionally.
8. Meanwhile, peel the potatoes, cutting any larger ones into quarters and place in a large saucepan. Cover with water, add a good pinch of salt and cook for 20 minutes, or until tender.
9. Drain in a colander and leave to steam dry, then return the potatoes to the empty pan. Add a knob of butter, a splash of milk, a good pinch of salt and pepper, then mash well. Stir the peas through the mince, season with salt and pepper, then remove the cinnamon stick and transfer to an ovenproof baking dish (roughly 20 x 25cm).
10. Evenly spoon the mash over the top, smooth the surface slightly, then use a fork to fluff it up – this will give you great texture once it's cooked. Drizzle the pie with a little olive oil and season lightly. Cook in the oven for around 30 minutes, or until golden and bubbling.

LEMON & YOGURT PIE

INGREDIENTS

CRUST

- 1/2 cups graham cracker crumbs, about 10 crackers
- tablespoons unsalted butter, melted
- tablespoons sugar

FILLING

- can (14 ounces) sweetened condensed milk
- large egg yolks
- 1/2 cup fresh lemon juice
- 1/2 cup plain or honey lemon Greek yogurt
- tablespoons grated lemon zest

DIRECTIONS

CRUST

5. Preheat oven to 350°.
6. Combine graham cracker crumbs, butter, and 3 tablespoons sugar in a medium bowl; mix well.
7. Press into a 9-inch pie plate, and bake until lightly browned, about 10 minutes.
8. Remove from oven, and transfer to a wire rack until completely cooled.

FILLING

3. In a large mixing bowl, beat the egg yolks until they are light yellow. Gradually beat in sweetened condensed milk.
4. Add lemon juice and beat until smooth. Whisk in the Greek yogurt and zest. Pour into cooled pie crust. Bake 15 minutes. Remove from oven, and transfer to a wire rack until completely cooled. Refrigerate. Serve with whipped cream.

ORANGE PIE

INGREDIENTS

- 1 package 500 g pastry
- 150 g Greek yogurt
- 200 ml sunflower oil
- 100 g sugar
- 4 eggs
- Zest of 2 oranges
- baking powder 20 g
- 1 tsp orange essence

SYRUP

- 2 cups sugar
- 3 cups water
- Orange zest

DIRECTIONS

1. Separate the pastry sheets and set them aside to dry for 30 min.
2. In a large bowl, mix all the Ingredients and combine gently into a thin, creamy batter.
3. Tear the phyllo pastry sheets into small pieces and put them into the bowl with the mixture.
4. Pour the the mixture into the greased rectangle (30x23) baking pan and bake in the oven at 180°C for 30 min or until golden. Remove from the oven and let it cool.

SYRUP

1. Put the Ingredients for the syrup in a small saucepan and cook for 10 min.
2. Cut the cooled pie into equal square pieces and drizzle with syrup. Serve with IceCream.

CUPCAKES

ESPRESSO CUPCAKES

INGREDIENTS

CUPCAKES

- 1 cup butter, softened to room temperature
- 1 3/4 cup sugar
- 2 eggs
- 2 tsp. vanilla extract
- 1 cup buttermilk or 1 cup whole milk with 1 Tbs. lemon juice
- 1/2 cup strong coffee, cooled
- 2 cups flour
- 3/4 cup cocoa powder
- 1 tsp. baking soda
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt

FROSTING

- 8 oz. bar cream cheese, cold
- 1/2 cup butter (1 stick), softened to room temperature
- 1 tsp vanilla extract
- 4 Tbs. Kahlua coffee liqueur

- 3 1/2 cups powdered sugar, measure then sift

TOPPING

- 1/2 to 3/4 cup Kahlua coffee liqeuer*
- 1 cup chocolate covered espresso beans

DIRECTIONS

1. Preheat oven to 350 degrees F. Line 3 muffin pans with cupcake liners. Beat together butter and sugar till light and fluffy. Slowly add eggs one at a time.

2. Sift together flour, cocoa powder, baking soda, baking powder and salt. Combine the buttermilk and coffee together. Alternate adding the flour mixture and buttermilk mixture.

3. Pour into the prepared pans. Bake for 12-15 minutes or until a toothpick inserted in the middle of the cupcake comes out clean. Let cool for at least 10 minutes then poke holes on top of each cupcake. Drizzle about 1/2 teaspoon of Kahlua over each cupcake.

4. With the mixer on a low speed, beat the cream cheese and butter till blended. Mix in vanilla and Kahlua. Slowly add the powdered sugar, a cup at a time.

5. Once all the powdered sugar is added, increase to a higher speed to whip up the frosting till light and fluffy. Transfer frosting into a piping bag.

6. Place the chocolate covered espresso beans inside a ziplock bag. Using a rolling pin, lightly crush them into smaller pieces. Pipe frosting on top of each cupcake.

7. Drizzle a little bit of Kahlua on top of the frosting. Sprinkle the crushed chocolate covered espresso beans on top of each cupcake.

ROASTED BERRY CUPCAKES

INGREDIENTS

ROASTED BERRIES

- 3 cups assorted berries
- 1/4 cup sugar

CUPCAKES

- 1/2 cup (1 stick) unsalted butter, softened at room temperature
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 1/3 cup cake flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 1/2 cup buttermilk
- 1 cup roasted berries, drained

FROSTING

- 1/2 cup (1 stick) unsalted butter, softened at room temperature
- 1/2 cup cream cheese

- 3 cups confectioner's sugar
- 1-2 drops pink food coloring
- 1 cup mashed roasted berries

DIRECTIONS

1. Preheat the oven to 400°F. Line a small baking tray with parchment paper and scatter the berries in one layer on the tray. Sprinkle with the sugar and roast for about 15-20 minutes, or until the berries are soft and have released their juices. Remove from the oven and cool completely.
2. Take the roasted berries and drain some of the excess liquid. Mash the remaining berries using a fork and set this aside for the frosting.
3. Lower the oven temperature to 350°F. Prepare muffin trays by lining with cupcake liners.
4. In the bowl of a stand mixer with the whisk attachment, cream the butter until light and fluffy. Mix in the sugar until well incorporated, then add the eggs and vanilla, scraping down the sides of the bowl periodically.
5. In a small bowl, whisk together the cake flour, baking powder and salt. Add the flour to the egg mixture, mixing until just incorporated. Add the buttermilk and mix again until the batter is smooth, but take care not to over mix.
6. Remove the mixing bowl from the stand mixer and gently fold in the roasted berries. Spoon the batter into the muffin trays, about 3/4 full.
7. Bake for about 20 minutes, or until an toothpick inserted in the center come out with just a few moist crumbs. Set aside to cool before icing.

FROSTING

1. Whisk the butter, cream cheese and confectioner's sugar in a stand mixer with the whisk attachment on low speed. When the Ingredients start to come together, increase the speed to medium and let the icing mix for about 2 minutes.
2. Add the food coloring and mix again. Once the icing is smooth, remove the mixing bowl from the mixer.
3. Spoon the mashed berries into the bowl, then spoon the icing into a piping bag outfitted with a large decorating tip.

CHOCOLATE BUTTERCREAM CUPCAKES

INGREDIENTS

YELLOW CUPCAKES

- 3/4 cup (1 1/2 sticks or 169g) unsalted butter, room temperature
- 1 1/2 cups (300g) granulated sugar
- 3 extra-large (3/4 cup, 56g, or 6ounces) eggs, room temperature
- 2 teaspoons pure vanilla extract
- 1 teaspoon almond extract
- 1 1/4 cups (287g) sour cream, room temperature
- 2 1/2 cups (312g) cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

CHOCOLATE BUTTERCREAM

- 1 1/2 cups (340g) butter, at room temperature
- 4 cups (500g) powdered sugar
- 3/4 cup (94g) cocoa powder
- 4 tablespoons (60ml) heavy whipping cream
- 2 teaspoons vanilla extract

- pinch table salt

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Cream the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment for about 3 minutes or until light and fluffy.
3. With mixer on medium-low, add the eggs 1 at a time, allowing them to incorporate before adding next.
4. With mixer off, add the vanilla, almond extract, and sour cream. Turn mixer on low until incorporated then high for about 1 minute.
5. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. Sift at least 2 times.
6. With the mixer on low, add the flour mixture to the batter until just combined. Remove bowl from mixer and finish stirring with a spatula to be sure the batter is completely mixed.
7. Using a 1/4 cup ice cream scoop or a measuring cup, divide batter into cupcake pans.
8. Bake for 16-20 minutes or until cupcake springs back when pressed in the center.
9. Chocolate Buttercream
10. In a the bowl of an stand mixer fitted with whisk attachment, whisk butter and sugar on medium-high speed until very pale and fluffy, or about five minutes.
11. Be sure to stop at least once and scrape the bowl.
12. With the mixer off, add in cocoa powder, vanilla, and salt.
13. Turn mixer on low and blend for about 30 seconds.

14. One tablespoon at a time, add in heavy cream.

15. Once all cream has been added and mixture is mostly combined, turn off the mixer and scrape down the sides of the bowl.

16. Now turn the mixer onto medium-high to high and whisk for 3-5 minutes or until mixture is light and fluffy. The frosting will be shiny and seem to have many large air bubbles throughout and this is exactly what we are going for.

17. Allow cupcakes to cool before frosting.

PUMPKIN CUPCAKES WITH MAPLE CREAM

INGREDIENTS

CUPCAKES

- 1 cup all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 2 eggs
- 1 cup canned pumpkin puree
- ¼ cup granulated sugar
- ½ cup brown sugar, lightly packed
- ⅓ cup vegetable oil

FROSTING

- 6 ounces cream cheese, at room temperature (
- 3 tablespoons unsalted butter, at room temperature
- 2 tablespoons pure maple syrup

- ½ teaspoon pure vanilla extract
- 2 cups powdered sugar
- For the salted maple glazed pecans:
- 4 tablespoons unsalted butter
- ½ cup brown sugar, lightly packed
- ½ teaspoon salt
- ¼ cup pure maple syrup
- 1 tablespoon milk
- ⅔ cup chopped, toasted pecans

DIRECTIONS

CUPCAKES

1. Preheat oven to 350. Grease a muffin pan or fill with 9 paper liners.

2. In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt.

3. In a large bowl, whisk together the eggs, pumpkin puree, sugars and vegetable oil. Add the flour mixture to the wet Ingredients and stir until combined.

4. Divide the batter evenly between the 9 muffin cups and bake for 15-18 minutes, until a toothpick inserted in the cupcakes comes out clean.

5. Cool the cupcakes completely before spreading with frosting and topping with pecans.

FROSTING

1. Beat cream cheese, butter, maple syrup and vanilla extract until combined.

2. Slowly add in powdered sugar and beat until smooth.

PECANS

1. In a saucepan over medium-high heat, melt the butter. Once melted, whisk in the brown sugar and salt. Bring to a boil, reduce the heat to medium and continue to boil for 2 minutes, whisking frequently.

2. Add the maple syrup and boil 4 minutes longer, until the mixture has thickened, whisking frequently. Remove from the heat and immediately stir in the milk and pecans.

3. Pour onto a baking sheet that has been lined with foil. Allow to cool, then break into small pieces. Top the frosted cupcakes generously with the pecans.

VEGAN CHOCOLATE CUPCAKES

INGREDIENTS

CUPCAKES

- 1 1/2 cups (355 milliliters) Silk unsweetened original almond milk
- 1 1/2 teaspoons white vinegar
- 1/2 cup (113 grams) melted oil
- 2/3 cup (133 grams) brown sugar
- 1/2 cup (100 grams) granulated sugar
- 2 teaspoons vanilla extract
- 1 teaspoon espresso powder 2
- 1 1/2 cups (188 grams) flour
- 1/2 cup (58 grams) cocoa powder
- 1 1/4 teaspoons baking soda
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt

FROSTING

- 1 cup (170 grams) semi-sweet chocolate chips
- 1/4 cup (60 milliliters) Silk unsweetened original almond milk
- 1/4 cup (56 grams) coconut oil

- 1 teaspoon vanilla extract
- 1/3 cup (40 grams) powdered sugar, sifted if lumpy4
- pinch of salt

DECORATING

- 16 chocolate peanut butter football truffles
- 1/2 cup naturally dyed shredded coconut

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350 °F (175 °C) and line two muffin pans with a total of 16 cupcake liners.

2. In a large mixing bowl, stir together the almond milk and vinegar. Let sit for 5 minutes.

3. Stir in the melted coconut oil, brown sugar, granulated sugar, vanilla extract and espresso powder.

4. In a medium mixing bowl, stir together the flour, cocoa powder, baking soda, baking powder and salt. Add this to the wet mixture and stir just until combined.

5. Fill the liners slightly more than half-way full and bake for 16-18 minutes or until a toothpick inserted in the middle comes out clean or with some moist crumbs.

6. Let cool for 5 minutes and then turn out onto a wire rack to cool completely.

FROSTING

1. In a small saucepan over medium-low heat, mix together the chocolate chips, almond milk, coconut oil, and vanilla extract. Stir until melted and then gradually whisk in the powdered sugar until completely smooth.

2. Let the pan cool for about 15 and then place the pan in the refrigerator for about 10-20 minutes, stirring after every 5 minutes, or until firm enough to spread on the cupcakes.

3. Spread 1 tablespoon of frosting on top of each cupcake.

DECORATING

1. Sprinkle about 1 1/2 teaspoons of coconut grass over the frosting. Stick a toothpick in the football truffle and place on the cupcake. Can be kept at room temperature for about 4-6 hours.

2. Place in the refrigerator. Let come to room temperature (about 1-2 hours) before serving.

CHOCOLATE CUPCAKE WITH PUMPKIN BUTTERCREAM

INGREDIENTS

CUPCAKES

- 1/2 cup (1 stick or 115g) unsalted butter
- 2 ounces semi-sweet baking chocolate
- 2 large eggs, at room temperature
- 3/4 cup (150g) granulated sugar
- 2 teaspoons vanilla extract
- 1/2 cup (115g) sour cream, room temperature
- 1/2 cup (42g) unsweetened cocoa powder
- 3/4 cup (95g) all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt

PUMPKIN BUTTERCREAM

- 1/2 cup butter (113g), room temperature
- 1/2 cup (110g) pumpkin puree
- 1 teaspoon vanilla

- 3 cups (380g) confectioners sugar
- 1 tablespoon pumpkin spice

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350F degrees. This recipe makes 12-14 cupcakes, so prepare one with cupcake liners.
2. Melt the butter and chocolate together in the microwave. Microwave in 30-second increments, stirring in between each time. Set aside.
3. In the bowl of a stand mixer with the whisk attachment; add the eggs, sugar, vanilla, and sour cream and whisk on medium speed until smooth.
4. In a medium sized bowl, sift the cocoa powder, flour, baking soda, baking powder, and salt together until thoroughly combined.
5. Add the cooled butter/chocolate to the stand mixer and whisk until smooth, about 30 seconds.
6. Slowly add in the flour mixture, about 1/4 cup at a time with the stand mixer on low.
7. Fill the cupcake liners 2/3 of the way full with batter. Bake for 15-18 minutes.

PUMPKIN BUTTERCREAM

Place all Ingredients in bowl of stand mixer with paddle attachment and turn on to low speed.

Once all Ingredients are combined, turn mixer speed to medium-high and mix for 2-3 minutes.

MOCHA CUPCAKES

INGREDIENTS

- 1/2 c (118 ml) strong brewed coffee, room temp
- 1 1/2 tsp espresso powder
- 1/2 c (118 ml) whole milk
- 1 tsp vanilla extract
- 1 1/3 c (189 g) flour
- 1/3 c (30 g) cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 c (118 g) butter, room temp
- 1/2 c (99 g) granulated sugar
- 1/2 c (71 g) brown sugar
- 1 egg, room temp

SWISS MERINGUE BUTTERCREAM

- 1 1/2 c (300 g) sugar
- 7 egg whites
- 27 Tbsp (381 g) unsalted butter, room temp

- 2 Tbsp instant coffee
- 2 Tbsp warm water

DIRECTIONS

1. Preheat the oven to 350F. Line a cupcake pan with 12 liners and set aside.

2. Mix the espresso powder/instant coffee granules into the brewed coffee. Add the milk and vanilla set aside to cool.

3. In a small bowl, combine the flour, cocoa powder, baking powder, baking soda and salt. Set aside.

4. In a separate medium-sized bowl, beat the butter until creamy. Add the sugars and beat until light and fluffy, about five minutes.

5. Add the egg and beat until fully incorporated, scarping down the sides and the bottom of the bowl.

6. Add about 1/3 of the flour mixture to the batter, and mix slowly to combine. Scrape down the sides and add half of the coffee mixture. Scrape down the sides of the bowl again and continue alternating wet and dry, ending with dry. Mix just until combined.

7. Scoop batter into the prepared liners. Bake 17-20 minutes or until the cupcakes spring back when pressed. Cool on a rack in pans for 3 minutes, then remove the cupcakes from the pans and allow to cool thoroughly before frosting.

SWISS MERINGUE BUTTERCREAM

1. In a double boiler, cook the egg whites and sugar over medium heat, whisking constantly, until the sugar is completely dissolved.

2. Pour into another bowl and whip on high speed until room temp.

3. On a medium-low speed, add the butter, waiting until each piece is completely incorporated before adding the next.

4. While it’s beating, combine the water and instant coffee. Pour into

whipped buttercream as you would an extract, and beat to combine.

APPLE PIE CUPCAKES

INGREDIENTS

- 4 tablespoons unsalted butter
- 2 large Granny Smith apples, peeled, cored and diced in to 1/4-inch cubes
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- Juice of half lemon (about 1 1/2 tablespoons)
- 1/4 cup all purpose flour
- 1/4 cup + 2 tablespoons packed brown sugar
- 1/4 cup chopped walnuts
- 1 can (12.4 oz) Pillsbury refrigerated cinnamon rolls
- whipped cream
- caramel-flavored syrup

DIRECTIONS

1. Heat oven to 400°F. Lightly spray 8 regular-size muffin cups with cooking spray.
2. In 10-inch skillet, melt 2 tablespoons butter over medium-high heat. Add apples; cook about 5 minutes, stirring occasionally, until softened.
3. Sprinkle with 2 tablespoons brown sugar, the cinnamon and salt. Cook 5 minutes longer or until tender. Stir in lemon juice.
4. Meanwhile, in small bowl, mix butter, flour, 1/4 cup of brown sugar and walnuts with fork or hands until crumbly. Set aside.
5. Separate dough into 8 rolls. Flatten each into 4-inch round; place in muffin cup. Divide apple filling evenly onto rolls in muffin cups. Divide flour mixture evenly over apples.
6. Bake 10 to 12 minutes or until bubbly and tops are lightly browned. Cool slightly before removing from muffin cups.
7. Cool completely, about 30 minutes.Serve cupcakes topped with whipped cream and a drizzle of syrup.

CINNAMON ROLL CUPCAKES

INGREDIENTS

- 2 1/4 tsp or 1 packet (1/4 oz./7 g) dry active yeast
- 1/2 cup sugar, divided
- 1 cup warm milk (approximately 110 degrees Fahrenheit)
- 2 eggs, room temperature
- 1/3 cup butter, melted
- 1 tsp salt
- 4 1/2 cups bread flour
- 1 cup brown sugar, packed
- 2 1/2 Tbsp ground cinnamon
- 1/3 cup butter, softened

DIRECTIONS

1. Dissolve the yeast and 1/4 cup of the granulated sugar in the warm milk in a large bowl and let stand for about 10 minutes until foamy.

2. Mix in the eggs, butter, salt, and other 1/4 cup of granulated sugar. Add flour and mix until well blended and the dough forms a ball. Put in a bowl, cover and let rise in a warm place until doubled in size.

3. After the dough has doubled in size, turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon. Line cupcake pan with cupcake liners, and lightly spray over the top of them with cooking spray.

4. Roll dough into a 12x22 inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 24 rolls.

5. Place each roll in a cupcake liner. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees Fahrenheit.

6. Bake rolls in preheated oven until golden brown, about 10-12 minutes. Let rolls cool completely before frosting.

PEPPERMINT CUPCAKES

INGREDIENTS

CUPCAKES

- 2 2/3 cups all-purpose flour
- 2/3 cup unsweetened cocoa powder
- 2-3 tsp. espresso powder
- 2 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup whole milk
- 1 cup strong brewed coffee
- 1 tsp. peppermint extract
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs

FROSTING

- 6 large egg whites
- 1¾ plus 2 tbsp. granulated sugar

- 1½ cups (3 sticks) unsalted butter, at room temperature
- 4 tsp. peppermint extract
- 1-2 tsp. vanilla extract

DIRECTIONS

1. To make the cupcakes, preheat the oven to 350° F. Line two cupcake pans with paper liners.

2. In a medium bowl, combine the flour, cocoa powder, espresso powder, baking powder, baking soda and salt; stir together. Combine the milk, coffee and peppermint extract in a liquid measuring cup.

3. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugars. Beat on medium-high speed until light and fluffy, 2-3 minutes, scraping down the sides of the bowl as needed. Blend in the eggs one at a time.

4. Alternately mix in the dry and liquid Ingredients, beginning and ending with the dry Ingredients and mixing just until incorporated.

5. Divide the batter evenly between the prepared cupcake liners. Bake 18-20 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan 5-10 minutes, then transfer to a wire rack to cool completely.

FROSTING

1. Combine the egg whites and sugar in a heatproof bowl set over a pot of simmering water. Heat, whisking frequently, until the mixture reaches 160° F and the sugar has dissolved.

2. Transfer the mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form and the mixture has cooled to room temperature, about 8 minutes.

3. Reduce the speed to medium and add the butter, 2 tablespoons at a time, adding more once each addition has been incorporated.

4. Stir in the peppermint and vanilla extracts and mix just until incorporated, then pipe or spread the frosting onto the cupcakes.

5. Remove about half of the frosting to a bowl.Take the remaining frosting in the mixing bowl, add red gel coloring and mix until you have achieved the desired shade. Fit a pastry bag with a large tip. Fill one side of the pastry bag with the white frosting, and then fill in the other side with the red frosting Pipe a test streak until you see both colors coming out of the tip.

GREEN CUPCAKES

INGREDIENTS

- 1 pkg. (2-layer size) white cake mix
- 2 oz. BAKER'S Semi-Sweet Chocolate, melted
- 1 Tbsp. green food coloring
- 4 oz. (1/2 of 8-oz. pkg.) Cream Cheese, softened
- 1 jar (7 oz.) Marshmallow Creme
- 1 tsp. vanilla
- 1 tub (8 oz.) Whipped Topping, thawed

DIRECTIONS

1. Heat oven to 350°F.
2. Prepare and bake cake batter as directed on package for 24 cupcakes, blending melted chocolate and food coloring into batter before spooning into prepared muffin cups. Cool completely.
3. Beat cream cheese, marshmallow creme and vanilla in large bowl with mixer until blended. Add the whipped topping; beat just until blended.
4. Spoon whip mixture into resealable plastic bag. Cut corner off one bottom corner of bag; use to pipe whip mixture onto tops of cupcakes.

STRAWBERRY CHEESECAKE CUPCAKES

INGREDIENTS

GRAHAM CRACKER CRUST

- 1 ¼ cups graham cracker crumbs
- 1/3 cup sugar
- 5 tablespoons unsalted butter, melted

CUPCAKES

- 2 1/2 cups sifted cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk, at room temperature
- 2 large egg whites, at room temperature
- 1 whole egg, at room temperature
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 1/2 cups sugar
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 1/2 cup heavy cream, cold

CHEESECAKE FILLING

- 1 (8 ounce) package cream cheese, at room temperature
- ¼ cup (4 tablespoons) unsalted butter, at room temperature
- ½ teaspoon vanilla extract
- 1 ¼ cups confectioners’ sugar, sifted

STRAWBERRY BUTTERCREAM FROSTING

- ¾ cup (1.5 sticks) unsalted butter, at room temperature
- 3 cups confectioner's sugar, sifted
- 1/2 cup fresh strawberries
- 1/2 teaspoon vanilla extract
- For the strawberry topping:
- 1 cup diced strawberries
- ¼ cup graham cracker crumbs

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350 degrees F. Line 2 muffin pans with cupcake liners.

2. In a medium bowl combine the flour, baking powder and salt. In a glass measuring cup, whisk the milk, eggs, vanilla and almond extract.

3. In an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until pale and creamy, about 5 minutes. Alternate additions of the flour mixture and liquid mixture, beginning and ending with the flour mixture (3 dry additions, 2 wet), beating after each addition until incorporated. Continue mixing on medium speed for 2 minutes.

4. Chill a clean stainless mixer bowl in the freezer for 5 minutes. Return bowl to mixer fitted with the whisk attachment and then whisk the heavy cream on medium-high speed until soft peaks form.

5. Fold whipped cream into the cake batter.

6. Divide the batter evenly among cupcake liners (about 2/3 full) and bake until a toothpick comes out with only a few crumbs, about 16-18 minutes. Remove from pan and let cool on wire racks. Repeat with second muffin pan.

GRAHAM CRACKER CRUST

1. In a small mixing bowl, combine the graham cracker crumbs, sugar and melted butter; mix well with a fork. Drop about 1 tablespoon of the graham cracker mixture in the bottom of each cupcake liner and press down to line the bottom.

2. Bake for 5 minutes. Remove from the oven, and maintain the oven temperature.

FILLING

1. In the bowl of a stand mixer fitted with the paddle attachment beat the cream cheese and butter until creamy.

2. Add the vanilla then gradually add the confectioners' sugar.

3. Beat until well combined.

STRAWBERRY FROSTING

1. Puree the strawberries in a food processor. Strain the puree through a fine mesh sieve placed over a bowl to remove the seeds. In an electric mixer fitted with the paddle attachment, combine butter and half of the sugar.

2. Beat on low speed until well blended. Add the other half of the sugar and two tablespoons of strawberry puree, mixing until combined.

3. Increase speed to medium and add additional puree, a tablespoon at a time, until desired color and flavor is reached. Add vanilla and beat on high for about 30 seconds to lighten the frosting.

ASSEMBLE

1. Remove a small amount of the center part of the cupcake using a cupcake corer or pairing knife.

2. Divide the cheesecake filling evenly among the cupcakes, filling the hole in the middle of the cupcake. Pipe frosting around the edge of each cupcake, leaving a well for the strawberry topping.

3. Divide strawberry topping among cupcakes and sprinkle with graham cracker crumbs.

RASPBERRY CHEESECAKE CUPCAKES

INGREDIENTS

CRUST

- 3/4 cup + 2 Tbsp graham cracker crumbs
- 1 1/2 tsp granulated sugar
- 3 1 /2 Tbsp salted butter, melted

RASPBERRY SWIRL

- 4 oz fresh raspberries
- 2 Tbsp granulated sugar

CHEESECAKE FILLING

- 3/4 cup granulated sugar
- 1 Tbsp all-purpose flour
- 2 (8 oz) pkg cream cheese, softened well but not melted
- 1 tsp lemon zest
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 cup sour cream

DIRECTIONS

CRUST

1. Preheat oven to 325 degrees. In a mixing bowl, using a fork, stir together graham cracker crumbs and sugar, then pour in melted butter and stir until evenly moistened.

2. Add 1 slightly heaping tablespoonful to 12 paper lined muffin cups. Press crust firmly into an even layer.

3. Bake in preheated oven 5 minutes then remove from oven and allow to cool.

RASPBERRY SWIRL

1. Add raspberries and 2 Tbsp granulated sugar to a food processor and pulse until well pureed, about 30 seconds - 1 minute.

2. Press mixture through a fine mesh strainer into a bowl.

3. Set aside.

CHEESECAKE FILLING

1. In a mixing bowl, whisk together granulated sugar and flour. Add cream cheese and lemon zest using an electric hand mixer, blend mixture just until smooth.

2. Mix in eggs one at a time. Stir in vanilla and sour cream just until combined.

3. Tap bowl forcefully against countertop, about 10 times, to release large air bubbles. Divide mixture evenly among cups over crust layer, adding about 1/3 cup to each and filling nearly full. Jiggle pan to level cheesecake filling then dollop about 5 small circle of raspberry sauce over each cupcake, about 3/4 tsp total over each one.

4. Using a toothpick, swirl raspberry filling with cheesecake mixture to create a marbled design. Bake in preheated oven 22 - 25 minutes until cupcakes are puffed and nearly set.

5. Remove from oven and allow to cool completely, then chill in refrigerator 3 hours, until set. Store in refrigerator in an airtight container.

CHOCOLATE PUMPKIN CUPCAKES

INGREDIENTS

CUPCAKES

- 1½ cup flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¾ teaspoon pumpkin spice
- ½ teaspoon salt
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ cup canola oil
- 2 eggs
- ¾ cup pumpkin puree
- 1 teaspoon vanilla

GANACHE

- 3 ounces (1/2 cup) semi sweet chocolate
- 6 tablespoons whipping cream

FROSTING

- 4 ounces cream cheese, room temperature

- ¼ cup butter (1/2 stick), room temperature
- ½ teaspoon vanilla
- ¼ teaspoon cinnamon
- Pinch of nutmeg
- Pinch of salt
- 2 cups powdered sugar

DIRECTIONS

CUPCAKES

1. Preheat oven to 350 degrees and line a muffin tin with 12 paper cupcake liners.

2. In a mixing bowl, combine flour, baking powder, baking soda, pumpkin spice, and salt together. Set aside.

3. In the bowl of a standing mixer fitted with the paddle attachment, mix sugars together until there are no lumps. Mix in the oil and then the eggs one at a time. Add the pumpkin and vanilla and mix well. Gradually mix in the dry Ingredients until combined.
   Spoon batter into the cupcake liners filling ¾ full (about ¼ cup).

4. Bake for 20-25 minutes until toothpick comes out clean.

5. Let cupcakes cool in muffin tin for 5 minutes and then allow to cool completely on a wire rack.

GANACHE

1. Microwave heavy whipping cream for 45 seconds and then add the chocolate chips and let it sit for 2 minutes and then whisk together until smooth.

2. Allow to sit and cool for 5 minutes and then spoon about 1 teaspoon onto the top of each cupcake. Let the ganache cool and set for about 10 minutes before piping on frosting.

FROSTING

1. Beat cream cheese and butter together until smooth. Mix in the vanilla and then add the cinnamon, nutmeg, salt, and the powdered sugar a little at a time mixing on low.

2. Cream until fluffy and smooth. Place frosting in a piping bag fitted with a star tip and pipe on top of the ganache covered cupcakes.

MANGO & VANILLA CUPCAKES

INGREDIENTS

- 1 & ⅓ cup all-purpose flour
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ½ cup unsalted butter, melted and cooled
- 1 cup sugar
- 1 large egg
- ¼ cup coconut flavored yogurt (or vanilla)
- ¾ cup milk
- 1 tsp vanilla

BUTTERCREAM

- ¾ cup unsalted butter, room temperature
- ½ cup mango puree ¼ tsp salt
- ½ tsp vanilla extract
- 4 cups icing sugar

DIRECTIONS

1. Preheat oven to 350°F and line a muffin pan with 12 paper liners.
2. In a large bowl, toss together flour, baking powder, baking soda and salt.
3. In a medium bowl, whisk the melted butter with the sugar. Add the egg, yogurt, milk and vanilla. Stir together, then gently pour into the dry Ingredients. Mix until smooth and try not to over mix.
4. Fill the paper liners ¾ full with batter and bake for about 18-20 minutes or until a toothpick inserted into the centre comes out clean. Let cupcakes cool completely before frosting.

BUTTERCREAM

1. Whip the butter until light and fluffy. Add the mango puree, salt and vanilla, mix until somewhat incorporated. Add the icing sugar, one cup at a time, blend until smooth.

CUPCAKES WITH RASPBERRY BUTTERCREAM

INGREDIENTS

CUPCAKES

- ½ cup unsalted butter, softened
- ¾ cup sugar
- 2 eggs plus one egg yolk, room temperature
- ½ teaspoon vanilla extract
- 1½ cups all purpose flour
- ¼ teaspoon salt
- 1½ teaspoons baking powder
- 4 ounces milk, room temperature

RASPBERRY BUTTERCREAM

- 1 cup fresh raspberries
- ½ cup unsalted butter, softened
- 2 cups powdered sugar

DIRECTIONS

CUPCAKES

2. Preheat oven to 350 degrees. In a stand mixer with the paddle attachment cream butter and sugar until fluffy.

3. Add in eggs and vanilla extract. Mix to combine.

4. In a separate bowl mix together the dry Ingredients. Combine the flour, salt, and baking powder.

5. Alternatively add the dry Ingredients and milk in two parts to the egg mixture.

6. Fill a cupcake lined pan with batter ⅔ of the way up.

7. Place in the oven and bake for 12-15 minutes.

8. Allow the cupcakes to cool completely before frosting.

RASPBERRY BUTTERCREAM

1. Add raspberries to a food processor. Pulse until they become a thick sauce.

2. Push the raspberry puree through a sieve to extract the juice and get rid of the seeds. Set raspberry sauce aside.

3. In a stand mixer with the paddle attachment cream butter on high for about 2-3 minutes to get a creamy fluffy texture.

4. Add in the powdered sugar and raspberry sauce on low speed until combined.

5. Pipe the icing onto cool cupcakes and decorate as desired. Cupcakes can be stored on the counter at room temperature for a day or two and in the refrigerator for up to 5 days.

6. Top with a raspberry.

TOFFEE CUPCAKE

INGREDIENTS

CUPCAKE

- 1 cup (4.5 ounces) all purpose flour
- 1 cup plus 2 tablespoons (7.3 ounces) sugar
- 1/3 cup plus 2 tablespoons (1.5 ounces) Unsweetened Natural Cocoa Powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, melted and warm
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 tablespoon instant coffee granules
- 1/2 cup hot coffee
- 1/2 cup chocolate covered toffee bits

CARAMEL FROSTING

- 5 large egg whites
- 11/2 cup granulated sugar
- 4 sticks unsalted butter, diced and softened
- 1/4 teaspoon salt

- 1 tablespoon vanilla
- 1/3 cup caramel sauce

CHOCOLATE DIPPING SAUCE

- 2/3 cups dark chocolate
- 2 tablespoons heavy cream
- 4 tablespoons powdered sugar, sifted
- 5-8 tablespoons water, warm

DIRECTIONS

CUPCAKE

1. Position a rack in the lower third of the oven. Heat the oven to 350 degrees.

2. In a large bowl, combine and mix together flour, cocoa powder, sugar, baking soda and salt. Add in butter, eggs, and vanilla and beat for one minute. Scrape down the sides of the bowl and add the instant coffee granules and hot coffee, beat until batter is smooth, about 20-30 seconds.

3. Divide it evenly among the lined cups. Bake 18-22 minutes just until a toothpick inserted into a few of the cupcakes comes out clean. Set the pan on a rack to cool.

4. Frost the cupcakes when they are completely cool. Store and serve at room temperature.

CARAMEL FROSTING

1. Combine egg whites and sugar in a bowl placed over simmering water. Bring mixture to 150 degrees F while whisking constantly.

2. Transfer mixture to stand mixer bowl, fitted with a whisk attachment and beat on medium speed until mixture cools and doubles in volume.

3. Add butter in one piece at a time, mixing to incorporate after each addition. The mixture may appear clumpy and almost curdled looking-this is normal.

4. Keep mixing and it will become even and smooth again. Add salt and vanilla and mix to combine. Add caramel sauce and mix to combine.

CHOCOLATE DIPPING SAUCE

1. Place chocolate and heavy cream in a bowl over simmering water. Let chocolate and cream sit for 2-3 minutes to melt without stirring.

2. Slowly stir mixture to combine. Add powdered sugar and mix to combine. Add water one tablespoon at a time, mixing after each addition until pouring consistency is reached. Set aside and let sauce cool to warm.

ASSEMBLE

1. To frost the cupcakes: Fill a pastry bag fitted with a large round tip and start piping from the outside working in to the center to create one even layer.

2. Freeze cupcakes for 20 minutes before dipping in warm chocolate sauce, so that the frosting does not melt. Remove cupcakes and dip in warm chocolate sauce, and then rim with chocolate covered toffee bits.

3. Return cupcakes to freezer for five minutes for chocolate to set. Remove from freezer and finish piping frosting on top.

KIT KAT CUPCAKES

INGREDIENTS

CUPCAKES

- 1 cup all-purpose flour
- 1 cup sugar
- ⅓ cup unprocessed cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 egg, at room temperature
- ½ cup buttermilk, at room temperature
- ½ cup hot coffee or hot water
- ¼ cup vegetable oil
- 1½ teaspoons vanilla extract

FROSTING

- 1 cup (2 sticks) unsalted butter, at room temperature
- 3-4 cups powdered sugar
- 2 teaspoons pure vanilla extract
- Pinch of salt

- 2-3 tablespoons heavy cream
- 6-7 snack size Kit Kats, chopped finely

DIRECTIONS

CUPCAKES

1. Preheat oven to 350 degrees F. Line muffin tins with cupcake liners. Sift together all the dry Ingredients into a large bowl. In a medium bowl, combine all the wet Ingredients, including egg, using a whisk. Be sure to whisk the last into the wet Ingredients to avoid scrambling with the hot coffee.

2. Using a mixer, mix the dry Ingredients on low speed for 1 minute. Stop the mixer and add the wet Ingredients. Mix for 2 minutes on medium speed and scrape down the sides and bottom of bowl. Mix for additional minute on medium speed.

3. The batter will be thin. Divide evenly among the cupcake liners.

4. Bake for 12-15 minutes or until a toothpick inserted in the center comes out almost clean.

5. Cool cupcakes on wire racks completely. Meanwhile you could start on the frosting.

FROSTING

1. Whip butter on medium speed for about 2-3 minutes in the bowl of a stand mixer fitted with the paddle attachment until light and creamy.

2. Add the powdered sugar, vanilla extract, salt and heavy cream and mix on low for 1 minute until combined. Increase speed to medium-high and whip for 6 minutes. Add in the chopped Kit Kats and mix until combined.

3. Use frosting immediately to frost cooled cupcakes.

TWO COLORS

INGREDIENTS

CHOCOLATE CAKE

- 1 Box Devil’s Food Cake mix
- 3 eggs
- ½ C. oil
- 1 C. milk
- 1/3 C. sour cream
- 2 tsp. vanilla extract

VANILLA CAKE

- 1 Box White Cake mix
- 3 eggs
- 1/3 C. oil
- 1 C. milk
- 1/3 C. sour cream
- 1 Tbsp. vanilla extract

STRAWBERRY BUTTERCREAM

- 2 C. butter, softened
- ¼ C. strawberry puree

- 2 tsp. vanilla extract
- 6-8 C. powdered sugar

DIRECTIONS

1. Preheat your oven to 350 degrees and line pans with cupcake liners.
2. Sift both cake mixes into two separate bowl and set aside.
3. Chocolate Cake: In a large bowl, combine eggs, oil, milk, sour cream and vanilla extract. Add cake mix and stir until smooth.
4. Vanilla Cake: In another large bowl, combine eggs, oil, milk, sour cream and vanilla extract. Add cake mix and stir until smooth.
5. Place a small scoop of chocolate batter in the side of each cupcake liner. Then, place a small scoop of vanilla batter next to the chocolate.
6. Bake for 16-20 minutes, or until an inserted knife comes out clean.

7. Strawberry Buttercream: Beat butter for 2 minutes, scrape down bowl and beat again. Add strawberry puree and vanilla extract. Slowly add powdered sugar until you reach your desired consistency.

8. Pipe buttercream onto cooled cupcakes and top with a fresh strawberry.

ICE CREAM CUPCAKES

INGREDIENTS

CUPCAKES

- 1⅔ Cup All-Purpose Flour
- 2 Teaspoon Baking Powder
- 1 Cup White Sugar
- 1 Cup Butter, Softened
- 3 Eggs
- ⅔ Cup Buttermilk
- 2 Teaspoons Vanilla Extract
- ½ Cup Rainbow Sprinkles
- Pinch of Salt, To Taste

VANILLA BUTTERCREAM

- 1⅔ Cups Powdered Sugar
- 2 Teaspoons Vanilla Extract
- ½ Cup Butter, Softened
- 1 Tablespoon Whole Milk
- Pinch of Salt, To Taste

DECOR

- 1 Cup Milk Chocolate Chips
- 1 Tablespoon Vegetable Oil
- Rainbow Sprinkles

DIRECTIONS

CUPCAKES

1. Preheat oven to 350 degrees F. Line a cupcake tin with paper wrappers.
2. In a large bowl, cream butter and sugar together. Stir in eggs, milk, and vanilla.
3. Add in salt and baking powder. Gradually stir in flour a little at a time until just combined.
4. Fill each wrapper 2/3 of the way full and bake for 20-25 minutes .
5. Cool completely.

VANILLA BUTTERCREAM

1. Cream butter. Stir in vanilla and salt.
2. Gradually add powdered sugar a little at a time, adding milk as needed.

ASSEMBLE

1. In a microwave safe bowl, melt chocolate chips for 30-60 seconds or until smooth.
2. Remove from heat and stir in vegetable oil.
3. Use an ice cream scoop to place icing onto the top of each cupcake. Shape with a knife as needed.
4. Spoon chocolate on top of the frosting. Top with rainbow sprinkles.

BANANA & CHOCOLATE CUPCAKES

INGREDIENTS

CUPCAKES

- 1 1/2 cups (212g) all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 6 Tbsp (3 oz) unsalted butter, softened
- 3/4 cup (165g) granulated sugar
- 1 large egg
- 1 large egg yolk
- 1/2 tsp vanilla extract
- 3/4 cup mashed overripe Chiquita bananas
- 1/2 cup (120ml) buttermilk
- 1/2 cup (86g) mini semi-sweet chocolate chips, plus more for garnish
- 1 1/2 Chiquita bananas sliced, for garnish

FROSTING

- 8 oz cream cheese, nearly at room temperature
- 1/2 cup (4 oz) unsalted butter, nearly at room temperature
- 2 1/2 cups (310g) powdered sugar

- 1 tsp vanilla extract

DIRECTIONS

CUPCAKES

1. Preheat oven to 350 degrees. In a mixing bowl whisk together flour, baking soda and salt for 20 seconds. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter and granulated sugar until pale and fluffy.

2. Mix in egg then mix in egg yolk and vanilla. Blend in mashed bananas. Add 1/3 of the flour mixture then mix just until combined, pour in 1/2 of the buttermilk and mix just until combined, repeat process with flour and buttermilk once more.

3. Finish by adding in remaining 1/3 of the flour mixture and the chocolate chips and mix just until combined. Scrape down sides and bottom of bowl and fold batter.

4. Divide batter among 12 paper lined muffin cups, filling each about 3/4 full. Bake in preheated oven until toothpick inserted into center of cupcake comes out clean, about 20 - 25 minutes.

FROSTING

1. In the bowl of an electric stand mixer cream together cream cheese and butter until smooth.

2. Mix in powdered sugar and blend until light and fluffy.

ASSEMBLE

3. Cool in pan several minutes then transfer to a wire rack and cool completely. frost with cream cheese frosting, top with 2 banana slices and sprinkle with chocolate chips.

4. Store in refrigerator in an air tight container and allow to rest at room temperature about 5 - 10 minutes before serving.

PUMPKIN CHOCOLATE CUPCAKES(2ND VERSION)

INGREDIENTS

CHOCOLATE BATTER

- ⅓ cup flour
- 2 tablespoons cocoa powder
- ¼ teaspoon baking soda
- ¼ teaspoon instant espresso powder
- 4 teaspoons neutral-flavored oil
- ½ teaspoon vanilla extract
- ¼ packed cup light brown sugar
- ⅓ cup buttermilk
- 1 large egg yolk

PUMPKIN BATTER

- 7 tablespoons flour
- ½ teaspoon baking powder
- ⅛ teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon

- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground ginger
- 1 large egg white
- ½ cup canned pumpkin puree
- ¼ packed cup light brown sugar
- 3 tablespoons neutral-flavored oil
- 3 tablespoons granulated sugar

VANILLA BUTTERCREAM

- 4 tablespoons unsalted butter, softened
- 1½ cups powdered sugar
- ½ vanilla bean, scraped
- ¼ teaspoon vanilla extract
- pinch of salt
- 1-2 tablespoons heavy cream

DIRECTIONS

Preheat the oven to 350, and line 6 cups in a muffin pan with liners.

CHOCOLATE BATTER

1. Whisk together the flour, cocoa powder, baking soda and espresso powder. Set aside.
2. Whisk together the oil, vanilla, brown sugar, buttermilk, and egg yolk. Set aside.

PUMPKIN BATTER

1. Whisk together the flour, baking powder, baking soda, salt, and spices. Set aside.
2. Whisk together the egg white, pumpkin, brown sugar, oil, and granulated sugar. Set aside.
3. When ready to fill the pan, mix the dry Ingredients for the chocolate cupcakes into its wet Ingredients.
4. Mix the dry Ingredients for the pumpkin cupcakes into its wet Ingredients.
5. Layer the batters in the cupcake liners.
6. Bake the cupcakes for 17-20 minutes, or until a toothpick inserted comes out with only moist crumbs.
7. Let the cupcakes cool in the pan for 1 minute, and then move to a cooling rack to cool completely.

FROSTING

1. Beat the butter until light and fluffy, about 1-2 minutes. Slowly add the powdered sugar, vanilla bean, vanilla extract, and salt while continuously beating.
2. Add the heavy cream, starting with just 1 tablespoon of the cream, and add more if needed.
3. Frost the cupcakes with the vanilla bean frosting, and serve.

APPLE CIDER CRANBERRY CUPCAKES

INGREDIENTS

CUPCAKES

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon Saigon cinnamon
- ½ teaspoon kosher salt
- ½ cup unsalted butter, melted and cooled
- 1 cup light brown sugar, packed
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup apple cider, natural & fresh

FROSTING

- 8 ounces cold cream cheese
- ½ cup unsalted butter, cold but still firm
- 1/8 teaspoon kosher salt
- ½ teaspoon Saigon cinnamon
- 3 ½ cups powdered sugar, sifted
- ½ teaspoon vanilla

- heavy cream if needed
- Spiced Apple Cider Cranberry Sauce

CINNAMON SUGAR PIE CRUSTS

- Your favorite pie crust
- ¼ teaspoon Saigon Cinnamon
- ¼ cup sugar + more for rolling

DIRECTIONS

CUPCAKES

1. Preheat the oven 350°. Line standard muffin tins with cupcake liners.

2. Whisk flour, baking powder, cinnamon and salt together in a medium bowl and set aside.

3. Using a hand mixer beat together the butter and sugar on medium-high speed until thick and lighter in color, 2-3 minutes.

4. Add the eggs one at a time, beating well after each addition. Add the vanilla with the last egg. Scrape down the sides of the bowl between each addition.

5. Alternately add flour and apple cider in three additions on low speed beginning and ending with flour, scraping down the sides of the bowl as needed.

6. Scoop or pour the batter into the liners ¾ full. Bake in preheated oven for 15-20 minutes.

7. Remove from tins immediately and let cool on a wire rack. They must be completely cool before frosting.

FROSTING

1. Using the paddle attachment of your stand mixer, beat cream cheese, butter, salt and cinnamon on medium-high speed until smooth and creamy, approximately 2-3 minutes.

2. Reduce speed to low and gradually add the powdered sugar, mixing until incorporated. Add the vanilla after the last addition and mix until incorporated.

3. PIE CRUSTS

4. Sprinkle a generous amount of sugar over a solid surface. Roll out your pie crusts in granulated sugar.

5. Cut out little leaves or shapes and place 1 inch apart on a baking tray.

6. Sprinkle generously with the cinnamon sugar mixture. Bake in preheated oven for 15-20 minutes or until they puff up and are brown around the edges.

BUTTERED CUPCAKES

INGREDIENTS

- 3 1/4 cup sifted cake flour
- 4 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup + 2 tablespoons whole milk
- 1/2 cup + 6 tablespoons softened butter
- 1 3/4 cups sugar
- 5 egg whites (room temperature)
- 24+ buttered pop corn jelly belly beans

FROSTING

- 5 egg whites (room temperature)
- 1 cup + 2 tablespoons sugar
- small pinch of salt
- 2 cups softened butter
- 1/2 teaspoon vanilla extract
- yellow food color

DIRECTIONS

1. Sift together the cake flour, baking powder and salt. Set aside.

2. With an electric mixer, or stand mixer, beat the egg whites until stiff peaks begin to form. Set aside.

3. With an electric mixer, or stand mixer cream the softened butter until smooth. Scrape down the sides of the bowl, add the sugar and beat again until the mixture begins to looked whipped.

4. Begin adding the flour mixture and milk in intervals, mixing in between. Add in the vanilla extract as well.

5. Fold the whipped egg whites into the batter using a rubber spatula. Cut through the batter down the center, then swiftly stir to one side. Keep mixing in this manner until nearly no lumps remain and the batter looks cohesive in texture.

6. Spoon batter into prepared baking cups. Add a jelly bean the center of each cupcake.

7. Bake at 350° for 20-22 minutes for standard size, and 17-18 minutes for mini size cupcakes.

FROSTING

1. Combine the egg whites and sugar in a metal or glass mixing bowl. Set this over a pot of simmering water. Whisk until the egg whites are slightly warmed and the sugar and completely dissolved.

2. Using an electric mixer or stand mixer, beat the egg whites until stiff, glossy peaks form.

3. With the mixer running on low, add the softened butter a few tablespoons at a time.

4. Turn the mixer up a few notches to whip the batter for a few seconds.

BAR CUPCAKES

INGREDIENTS

CUPCAKES

- 1½ cups all purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup sugar
- ½ cup butter, at room temperature
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk

MILKY WAY FROSTING

- 12 oz (about 12 fun-sized) Milky Way candy bars
- ⅓ cup butter
- 1½ tablespoons milk
- 1 teaspoon vanilla
- 2 cups powdered sugar
- additional chopped or cut Milky Way candy bars, for garnish

DIRECTIONS

Preheat the oven to 325F. Line 18 cupcake tins with paper liners.

In a bowl, whisk together the flour, baking powder and salt.

In the bowl of a stand mixer, beat together the sugar and the butter until light and fluffy, about 2 minutes. Add in the eggs, one at a time, beating well after each addition. Scrape the sides of the bowl as needed. Beat in the vanilla.

Add one-third of the flour mixture, beat to combine, then half of the buttermilk. Repeat with another third of the flour and the remaining buttermilk, followed by the remaining flour, beating just until combined between each addition.

Divide the mixture between the 18 cups, filling each about ⅔ full. Bake until a tester comes out clean, about 18 minutes. Remove from the pans and cool completely.

FROSTING

1. Bring a small saucepan with about 1 inch of water to a simmer. Combine the candy bars, butter and milk in a large heat-proof bowl and set over the simmering water. Cook for 10-12 minutes, stirring frequently, until the candy bars have melted and the mixture is smooth.
2. Remove the bowl from the heat and stir in the vanilla. Add the powdered sugar and beat with a hand mixer until the mixture is smooth.
3. Let the mixture sit for 10 to 15 minutes until just warm to the touch. Transfer the frosting to a piping bag fitted with a large round tip. Pipe the frosting onto the cooled cupcakes.
4. Top with a candy bar piece.

CHOCOLATE CHIP COOKIE DOUGH CUPCAKES

INGREDIENTS

COOKIE DOUGH

- 1 1/2 cups flour
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup softened, unsalted butter
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 2 tsp. vanilla
- 1 egg, at room temperature
- 1 cup semi-sweet chocolate chips

CHOCOLATE CUPCAKES

- 1/2 cup plus 1 tbsp. cocoa powder
- 1/2 cup plus 1 tbsp. hot water
- 2 1/4 cups all-purpose flour
- 3/4 tsp. baking soda
- 3/4 tsp. baking powder

- 1/2 tsp. salt
- 2 sticks plus 1 tbsp. (17 tbsp. total) butter, at room temperature
- 1 2/3 cups granulated sugar
- 3 large eggs, at room temperature
- 1 tbsp. vanilla extract
- 3/4 cup sour cream

FROSTING

- 3 sticks unsalted butter, room temperature
- 3/4 cup light brown sugar
- 1 tsp. kosher salt
- 2 1/2 cups powdered sugar
- 2 1/2 tsp. vanilla
- 1 cup flour
- 3-4 tbsp. milk

DIRECTIONS

COOKIE DOUGH

1. Mix the flour, baking soda, and salt in a bowl and set aside. In another bowl, beat the butter and sugars until they are light and fluffy, about 2 to 3 minutes.

2. Add the egg and vanilla and stir until mixed, about 1 minute. Gradually add flour and mix until a dough forms. Fold in the chocolate chips. Form dough into no larger than tbsp.-sized balls and freeze.

CUPCAKES

1. Preheat the oven to 350 F. Line 2 standard cupcake pans with paper liners. In a glass liquid measuring cup, combine the cocoa powder and hot water and whisk until smooth.

2. In a medium bowl whisk together the flour, baking soda, baking powder, and salt; set aside.

3. In a medium saucepan over medium heat, combine the butter and sugar.

4. Cook, whisking occasionally, until the mixture is smooth and the butter is completely melted. Transfer the mixture to the bowl of an electric mixer and beat on medium-low speed until the mixture is cool, about 4-5 minutes.

5. Add the eggs one at a time, mixing well after each addition and scraping down the sides of the bowl as needed. Blend in the vanilla and then the cocoa mixture until smooth. With the mixer on low speed, add the flour mixture in three additions alternating with the sour cream, beginning and ending with the dry Ingredients and mixing each addition just until incorporated.

6. Place one frozen cookie dough ball in each paper liner of one tray.

7. Divide the batter evenly between the prepared liners, filling no more than 2/3 full. If you live at a high altitude or have had overflowing cupcakes in the past, err on the side of filling the liner of one cupcake 1/2 full and baking it alone first to judge how the cupcake will rise in the oven.

8. Bake the cupcakes for about 18-20 minutes. Remove the cupcakes to a wire rack to cool completely.

9. Repeat process with remaining cake batter and cookie dough. Cool cupcakes to room temperature before frosting, about 1 hour.

FROSTING

1. Beat butter, brown sugar, and salt together with mixer until light and fluffy, 3-4 minutes. Add powdered sugar and vanilla until combined.

2. Add flour and mix until just combined. If necessary, add 1 tbsp. milk at a time until desired consistency is reached.

LEMON MERINGUE CUPCAKES

INGREDIENTS

CUPCAKES

- 240ml / 1 cup almond milk
- Juice and zest from 1 medium lemon
- 150g / 1¼ cup self-raising flour
- 2 tbsp corn starch
- 80ml / ⅓ cup mild olive oil
- 150g / ¾ cup caster sugar
- 1 tsp vanilla extract

LEMON CURD

- Juice from 2 large lemons (to make about 120ml / ½ cup)
- 120ml / ½ cup almond milk
- 150g / ¾ cup caster sugar
- 2 tbsp corn starch
- 1 tbsp dairy-free butter

FROSTING

- Liquid from a 400g tin of chickpeas
- 50g / ½ cup icing sugar

- ½ tsp cream of tartar
- 1 tsp vanilla extract

DIRECTIONS

LEMON CUPCAKES

1. Preheat the oven to 170c and line a cupcake tray with liners.
2. Mix the almond milk and lemon juice & zest together in a large bowl and leave to for a few minutes.
3. Meanwhile, mix the flour and corn starch together in a separate bowl.
4. Add the oil, sugar and vanilla extract to the almond milk and then the flour mixture. Stir everything until just combined.
5. Divide equally between 12 cupcake cases and bake for 20-25 minutes until golden brown and spongey to the touch.
6. Leave to cool completely before coring the centre of the cupcakes.

LEMON CURD

Whilst the cupcakes are baking, make the curd by mixing the lemon juice, half of the almond milk, sugar, and corn starch together in a small saucepan.

Continually whisk over medium heat until it starts to boil. The mixture should start thickening.

Remove from heat and whisk in the rest of the almond milk and dairy-free butter.

It should be a smooth, thick, runny consistency. Leave it to cool in the fridge where it will thicken some more.

Once cooled, pour into the centre of the cupcakes until it reaches the brim.

FROSTING

1. In a stand mixer, whisk the chickpea water on high for a few minutes, until it starts to turn frothy
2. Slowly add in the icing sugar, a little at a time.
3. Add the cream of tartar.
4. Keep whisking on high speed for approximately 10 minutes until the mixture forms stiff peaks.
5. Add the vanilla and whisk again for another minute.
6. Add the mixture to a piping bag fitted with a large star nozzle. Pipe

swirls on top of the cupcakes.

NUTELLA CHEESECAKE CUPCAKES

INGREDIENTS

- 12 Oreos, finely crushed
- 1 1/2 Tbsp salted butter, melted
- 6 Tbsp granulated sugar
- 1 1/2 Tbsp all-purpose flour
- 12 oz cream cheese, well softened
- 2 large eggs
- 1/4 cup milk
- 1/4 cup sour cream
- 1/2 tsp vanilla extract
- 1/2 cup Nutella

TOPPING

- 1 cup heavy cream
- 3 Tbsp powdered sugar
- 1/4 c chopped, toasted hazelnuts
- chopped chocolate, for garnish

DIRECTIONS

1. Preheat oven to 325 degrees. In a mixing using a fork, blend together crushed Oreos and butter. Divide mixture evenly among 12 paper lined muffin cups, adding a heaping 1 Tbsp to each. Press crumbs into an even layer. Bake in preheated oven 5 minutes. Remove from oven and allow to cool while preparing filling.
2. In a mixing bowl whisk together granulated sugar and flour. Add in cream cheese and using an electric hand mixer, whip just until smooth. Blend in eggs. Add in milk, sour cream and vanilla and mix just until combined, then add in Nutella and mix just until combined.
3. Tap bowl forcefully against countertop about 30 times to release some of the air bubbles. Divide mixture among muffin cups, pouring over crusts and filling each cup nearly full, about 1/4 cup batter in each. Bake in 325 degree oven 20 - 24 minutes until centers only jiggle slightly.
4. Remove from oven and allow to cool at room temperature 30 minutes, then cover loosely with plastic wrap or foil and transfer to refrigerator and chill 3 hours. Serve with sweetened whipped cream, hazelnuts, chopped chocolate or chocolate. Store in refrigerator in an airtight container.
5. In a mixing bowl, using an electric hand mixer, whip heavy cream on high speed until soft peaks form. Add in powdered sugar and whip until stiff peaks form. Store in refrigerator.

SWEET POTATO CUPCAKES

INGREDIENTS

- 1 1/2 cups firmly packed brown sugar
- 1/3 cup butter, room temperature
- 2 eggs
- 1 tsp vanilla
- 2 3/4 cups all purpose flour
- 1 Tbsp baking powder
- 1 tsp pumpkin pie spice
- 3/4 tsp salt
- 3/4 cup whole milk
- 1 cup cooked sweet potatoes
- 1/3 cup bourbon

CANDIED PECANS

- 1 cup sugar
- 1 cup water
- pecan halves

VANILLA GLAZE

- 2 cups sifted confectioner’s sugar

- 1 Tbsp butter, room temperature
- 1 tsp vanilla
- 3-4 Tbsps milk

SYRUP

- 1 1/2 cup sugar
- 1/2 cup water
- 1 tsp butter
- 2 tsp vanilla
- 2 Tbsp bourbon

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line cupcake trays with 24 baking cups.
3. Whisk together flour, baking powder, pumpkin pie spice and salt in a large bowl.
4. In another large mixing bowl, mix brown sugar, butter and eggs until fluffy.
5. Add sweet potatoes and vanilla. Mix well.
6. Add 1/3 of flour mixture to sugar mixture until combined. Add bourbon. Add second 1/3 of flour mixture. Add milk. Add final 1/3 flour mixture.
7. Mix well with each addition.
8. Fill baking cups.
9. Bake for 12-15 minutes or until done.
10. Cool completely.

CANDIED PECANS

1. Add equal parts sugar and water to a pot. Add pecans. Simmer for about six minutes. Drain syrup off.
2. In a deep fryer at about 375 degrees add pecans to oil. Heat for about 30 seconds to a minute or until frying noise.
3. Lay on parchment paper lined tray and cool slightly.
4. Sprinkle some extra sugar on top to make them prettier.

5. Allow to dry completely.

VANILLA GLAZE

1. In a medium bowl, mix sugar and butter. Add vanilla.
2. Add milk 1 Tbsp at a time until you get the desired consistency.
3. Mix until smooth.

SYRUP

1. In a small saucepan, bring sugar and water to a boil.
2. Boil for five minutes and add remaining Ingredients. Cook until a syrupy consistency.
3. Add one candied pecan to each cupcake if you don’t eat them all first.

CHOCOLATE MOCHA CUPCAKE

INGREDIENTS

CUPCAKE

- 1 cup (4.5 ounces) all purpose flour
- 1 cup plus 2 tablespoons (7.3 ounces) sugar
- 1/3 cup plus 2 tablespoons (1.5 ounces) Cocoa Powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, melted and warm
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 tablespoon instant coffee
- 1/2 cup hot coffee
- 1/2 cup crushed Whoppers

CHOCOLATE SWISS MERINGUE

- 5 large egg whites
- 11/2 cup sugar
- 4 sticks unsalted butter, diced and softened
- 1/4 teaspoon salt

- 1 tablespoon vanilla
- 2 tablespoons unsweetened cocoa powder
- 10 ounces bittersweet chocolate, melted and cooled

CHOCOLATE SAUCE

- 2/3 cups dark chocolate
- 2 tablespoons heavy cream
- 4 tablespoons powdered sugar, sifted
- 4-5 tablespoons water, warm

DIRECTIONS

CUPCAKE

1. Add flour, cocoa powder, sugar, baking soda, and salt in a bowl and mix thoroughly to combine. Add in the butter, eggs, and vanilla and beat on medium speed for one minute.
2. Add instant coffee and half of the hot coffee into the mixture and beat for 20 seconds. Scrape the sides of the bowl and add remaining coffee. Beat for 20-30 seconds until the batter is smooth. The batter will be thin enough to pour.
3. Divide it evenly among the lined cups. Bake 18-22 minutes just until a toothpick inserted into a few of the cupcakes comes out clean. Set the pan on a rack to cool. Frost the cupcakes when they are completely cool.

CHOCOLATE SWISS MERINGUE

1. Combine egg whites and sugar in a bowl placed over simmering water. Bring mixture to 160 degrees F while whisking constantly.

2. Transfer mixture to stand mixer bowl, fitted with a whisk attachment and beat on medium high speed until mixture cools and doubles in volume and forms stiff peaks; about 10-12 minutes.

3. Add butter in one piece at a time, mixing to incorporate after each addition. The mixture may appear clumpy and almost curdled looking-this is normal. Keep mixing and it will become even and smooth again. Add salt and vanilla and mix to combine. Add cooled chocolate and mix to combine.

CHOCOLATE SAUCE

1. Place chocolate and heavy cream in a bowl over simmering water. Let chocolate and cream sit for 2-3 minutes to melt without stirring.

2. Stir slowly mixture to combine. Add powdered sugar and mix to combine. Add water 1 tablespoon at a time, mixing after each addition until pouring consistency is reached. Set aside and let sauce cool to warm.

ASSEMBLY

1. Frost cooled cupcakes. Freeze frosted cupcakes for ten minutes. Drizzle chocolate pour over chocolate frosting.

2. Sprinkle crushed Whoppers on chocolate sauce. Finish with a small swirl of frosting and a Whopper.

CARAMEL APPLE CUPCAKES

INGREDIENTS

CUPCAKES

- 1 2/3 cups all purpose flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/4 tsp baking soda
- 1 1/4 tsp baking powder
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 3 egg whites
- 2 tsp vanilla extract
- 1/2 cup sour cream
- 1/2 cup milk
- 3/4 cup salted butter, slightly melted
- 1 large apple, chopped

BUTTERCREAM

- 1 cup butter
- 1 cup shortening

- 8 cups powdered sugar
- 3/4 cup + 2 tbsp caramel sauce

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Whisk together flour, sugars, baking soda, baking powder, cinnamon and nutmeg in a large mixing bowl.
3. Add egg whites, vanilla extract, sour cream, milk and butter and mix on medium speed just until smooth. Do not over mix.
4. Stir in chopped apples
5. Fill cupcake liners about 3/4 full.
6. Bake 17-19 minutes.
7. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.
8. To make the buttercream, combine butter and shortening and mix until smooth. Add 4 cups of powdered sugar and mix until smooth.
9. Add caramel sauce and mix until smooth. Add remaining powdered sugar and mix until smooth.
10. Top cupcakes with icing and a drizzle of caramel.

DULCE DE LECHE CUPCAKES

INGREDIENTS

- 2 tablespoons canola oil
- 1 stick unsalted butter, melted and slightly cooled
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 2 large eggs + 1 large egg yolk, at room temperature
- 1/2 teaspoon vanilla
- 3/4 cup + 3 tablespoons all-purpose flour, not packed
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 cup unsweetened cocoa powder
- 3/4 teaspoon salt
- 1/2 cup full fat sour cream
- 1/2 cup boiling water
- 1/2 cup dulce de leche

BUTTERCREAM

- 1 stick unsalted butter, VERY soft

- 3 cups confectioners sugar, sifted
- 3/4 cup unsweetened cocoa powder, sifted
- 3 tablespoons half and half, more if needed
- 1 heaping tablespoon dulce de leche
- 1/2 teaspoon salt

TOPPING

- Dulce de leche, for drizzling
- Flaky Sea Salt

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350 degrees (F). Line a 12-cup cupcake/muffin tin with cupcake liners and lightly spray the liners with non-stick spray.

2. Melt the oil, butter,and chocolate together in the microwave, heating in 30 second increments, and stirring between increments each time. Whisk mixture until completely smooth. Set aside to cool.

3. In a medium sized bowl combine the flour, baking soda, baking powder, cocoa powder, and salt; stir together until thoroughly combined; set aside.

4. In a large bowl, whisk together the eggs, yolk, sugars, and vanilla; beat until smooth. Add the cooled oil/butter/chocolate mixture and whisk until smooth.

5. Add half of the flour mixture, then half of the sour cream. Repeat the process until everything is added, and be sure to mix until just combined.

6. Quickly stir in the hot water until evenly combined.

7. Divide the batter among the 12 liners in your prepared pan. Bake for 16-18 minutes.

8. Once cooled, use a small sharp knife to carve out a small hole on the top of each not carving too wide or deep. Fill each hole with 1-2 teaspoons of dulce de leche.

BUTTERCREAM

1. Sift together the confectioners sugar and cocoa powder, whisking well.

2. Using a mixer beat the butter on medium-high speed until creamy; about 2 minutes. Reduce speed to low and slowly add the sifted sugar/cocoa powder, alternating with the half and half; add in the dulce de leche and salt.

3. Once all of the Ingredients have been added, beat on medium-high speed until light and creamy and combined; at least 2 minutes. Add more cream to the frosting if it seems too thick; add a touch more sugar to the frosting if it seems too thin.

4. Frost cooled, filled cupcakes and top with more dulce de leche and flaky sea salt.

CHEESECAKE CUPCAKES

INGREDIENTS

- 2 pkg. (8 oz. each) Cream Cheese, softened
- 1 cup granulated sugar
- 1 tsp. butter extract
- 2 eggs
- 12 vanilla wafers
- 1 cup seedless raspberry jam
- 1 pt. fresh raspberries
- 2 Tbsp. powdered sugar for dusting

DIRECTIONS

1. Heat oven to 350°F.

2. Place a paper cupcake liner in each of 12 muffin cups.

3. Beat cream cheese with a hand-held electric mixer until fluffy. Add granulated sugar and butter extract, beating well. Add eggs, one at a time, beating well after each addition.

4. Place a vanilla wafer, flat-side down, in each muffin cup. Spoon cream cheese mixture over wafers. Bake for 20 minutes.

5. Allow tarts to cool completely. When cool, top each cheesecake cupcake with 1/2 Tbsp. of raspberry jam and fresh raspberries. Dust with powdered sugar.

PUMPKIN PIE CUPCAKES

INGREDIENTS

- 3 tbsp coconut flour
- 1 tsp pumpkin pie spice
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- Pinch salt
- 1 cup pumpkin puree
- 1/3 cup Swerve Sweetener
- 1/4 cup heavy cream
- 1 large egg
- 1/2 tsp vanilla

DIRECTIONS

1. Preheat oven to 350F and line 6 muffin cups with paper liners.
2. In a small bowl, whisk together the coconut flour, pumpkin pie spice, baking powder, baking soda, and salt.
3. In a large bowl, whisk pumpkin puree, sweetener, cream, egg, and vanilla until well combined. Whisk in dry Ingredients.
4. Divide among prepared muffin cups and bake 25 to 30 minutes, until just puffed and barely set. Remove from oven and let cool in pan.
5. Refrigerate for at least one hour before serving. Dollop whipped cream generously on top.

MINT & CHOCOLATE CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 105 grams (3/4 cup) plain flour
- 20 grams (1/4 cup) cocoa powder
- 20 grams (1/4 cup) dutch processed cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 100 grams (1/2 cup) caster sugar
- 45 grams (1/4 cup) brown sugar
- 115 grams (1/2 cup or 1 stick) unsalted butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 120 ml (1/2 cup) buttermilk

MINT FROSTING

- 115 grams (1/2 cup or 1 stick) unsalted butter, softened
- 435 grams (3 and 1/2 cups) icing or powdered sugar
- 3 tablespoons milk
- 1 teaspoon peppermint or mint extract

- A few drops of green food colouring
- 6 whole mint chocolate cookie or biscuit, cut in half

DIRECTIONS

1. Preheat the oven to 180C (360 F). Line a 12 hole muffin tin with patty cases. In a large mixing bowl, sift the flour, cocoa powders, baking soda, baking powder and then add the sugars and give it a stir. Pop the butter into the microwave for a short burst, 10 seconds or so at a time, until it is melted.
2. Give it a stir with a fork to eliminate any lumps. In a separate mixing bowl, add the eggs, vanilla and butter and whisk together until smooth.
3. Then add the wet mixture into the dry mixture, along with the buttermilk and gently fold until just combined.
4. Spoon the mixture into the prepared patty cases and pop into the oven. Bake for 18-20 minutes or until just cooked through. Set cakes out onto a wire rack and leave to cool completely.

MINT FROSTING

1. Add the butter to a large mixing bowl and beat with an electric mixer until pale and creamy. Gently sift in the icing sugar, one cup at a time. Add a tablespoon or two of milk to help loosen up the mixture. Add the mint extract and continue to beat.
2. Add a tablespoon of milk if needed. The icing should be nice and creamy but thick enough to hold its shape. Add in green food colouring until it reaches your desired colour. Pipe the icing onto the cupcakes using a piping bag and a large star tip. Top each cupcake with half a chocolate mint cookie.

PUDDING CUPCAKES

INGREDIENTS

- 1 3.4-ounce box instant chocolate pudding mix
- 1 3/4 cup whole milk
- 12 ounce container whipped topping, thawed, divided use
- 24 chocolate cupcakes, baked and cooled
- 15 chocolate sandwich cookies, crushed into crumbs
- 24 Campfire Ghoster Roasters

DIRECTIONS

1. In a large bowl, beat pudding mix and milk on medium speed until thoroughly combined and thickened. Fold 1 cup whipped topping into the pudding until no streaks remain. Cover and refrigerate for one hour.
2. Using a sharp paring knife, or an apple corer, core the center of each cupcake. Reserve the cake pieces that were removed.
3. Fill a piping bag or large zip-top bag with the chilled pudding.
4. Pipe pudding into the center of each cupcake. Cover the pudding with reserved cake pieces that you cored from the cupcake.
5. Fill a large piping bar or large zip-top bag with remaining whipped topping.
6. Pipe whipped topping onto cupcakes. Sprinkle each cupcake with crushed cookies and top with a Campfire® Ghoster Roaster.
7. Refrigerate cupcakes until ready to serve.

HALLOWEEN CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- ½ cup boiling water
- ¼ cup unsalted butter, softened
- 1 cup sugar
- ⅓ cup good quality cocoa powder
- 1½ cups all purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 large egg, beaten
- ½ cup sour cream
- 1 teaspoon vanilla extract

BUTTERCREAM FROSTING

- 1⅓ cups unsalted butter, softened
- 8oz marshmallow fluff (about 2 cups)
- 1 tablespoon vanilla extract
- 1 teaspoon heavy cream

- 2⅔ cups confectioners sugar
- 24 mini chocolate chips (for eyes)

DIRECTIONS

CHOCOLATE CUPCAKES

1. Preheat over to 350 degrees.

2. Line a 12-count muffin tin with cupcake cups. Reserve.

3. In the bowl of a stand mixer, combine the butter, the sugar, the cocoa powder and the boiling water. Beat on low until smooth and the sugar is dissolved.

4. In a separate bowl, combine the flour, the salt, the baking powder and the baking soda. Reserve.

5. In a third bowl, beat the egg and add the sour cream and the vanilla extract. Whisk until smooth. Reserve.

6. With the mixer on low, add ½ the dry Ingredients to the butter/sugar/boiling water mixture. Then, add the egg/sour cream and finish with the remaining of the flour. Mix just until the flour is incorporated.

7. Pour the batter into the cupcake cups, about ⅔ full.

8. Bake the cupcakes for 20 to 25 minutes or until a toothpick inserted in the center of a cupcake comes out clean.

9. Cool in the pan for 5 minutes. Remove from the pan and cool completely before frosting.

FROSTING

1. In the bowl of a stand mixer, combine the butter and the marshmallow fluff. Beat until creamy and smooth.

2. Add the vanilla extract and the heavy cream and beat until

incorporated.

3. With the mixer on low, slowly add the confectioners sugar. Once incorporated, turn the speed up and beat for 1 minute, until light and fluffy. Add a pinch of salt if the frosting is too sweet.

4. Frost cooled cupcakes and decorate with the eyes.

GLASS CUPCAKES(HALLOWEEN)

INGREDIENTS

CUPCAKES

- 2 cups all-purpose flour
- 2 cups sugar
- 2 tablespoons sugar
- 1 cup unsweetened dark cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1⁄2 teaspoon salt
- 2 eggs
- 1 cup cold coffee
- 1 cup buttermilk
- 1⁄2 cup vegetable oil

FROSTING

- 1 cup unsalted butter, slightly softened
- 1 package cream cheese
- 2 teaspoons pure vanilla extract
- 4 to 4½ cups confectioners’ sugar

GLASS

- ½ cup sugar
- ¼ cup light corn syrup
- parchment paper

BLOOD

- ½ cup corn syrup
- 1 tablespoons water
- 1 tablespoons of red food coloring
- 1 tablespoon of chocolate syrup
- 1 tablespoon of cornstarch

DIRECTIONS

CUPCAKES

1. Preheat oven to 350 degrees. Place 24 liners in cupcake tin. In a large bowl, combine flour, sugar, cocoa, baking soda, baking powder and salt.

2. Make a well in the center and pour in the eggs, coffee, milk and oil. Mix until smooth; batter will be thin. Spoon into prepared cupcake pan.

3. Bake in the preheated oven 14-17 minutes, or until a toothpick inserted into the center of the cupcake comes out clean. Allow to cool completely.

FROSTING

1. Using an electric mixer and large bowl, beat butter until creamy. Add cream cheese and vanilla; beat until fully incorporated.

2. Gradually increase mixer speed to high and continue beating until light and fluffy, scraping down the sides of bowl as necessary with rubber spatula.

3. Gradually add 4 cups confectioners' sugar, beating on low speed (stir), until well combined. Add additional confectioners' sugar until desired consistency for piping. Beat on high speed until well combined and smooth while scraping down sides of bowl as necessary, about 1 to 2 minutes.

4. ### GLASS
   Mix sugar and corn syrup in a microwave-safe glass. Cover glass with plastic wrap and microwave 2 minutes Remove plastic wrap carefully to avoid steam. Stir and cover with a new piece of plastic wrap. microwave 1 minute.

5. Carefully pour onto parchment lined baking sheet, spread as thinly as possible, allow to cook completely, and break by smacking baking sheet on counter. Store shards in airtight container until ready to use.

BLOOD

1. Mix all of the Ingredients in the blender for a few seconds.

ASSEMBLY

2. Pipe icing on cupcake using an open star cupcake tip in a swirl working from the outside to the center. Add glass shards Drizzle with blood.

CORN CUPCAKES

INGREDIENTS

- 1 white cake mix
- 2 eggs
- 1 cup sour cream
- ½ cup milk
- ⅓ cup vegetable oil

GARNISH

- candy corns
- orange sprinkles

FROSTING

- 1 cup butter
- 4 cups powdered sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- ⅓ cup heavy whipping cream

DIRECTIONS

3. Preheat oven to 350 degrees and line cupcake pan with paper liners.

4. Combine all Ingredients in a large bowl until incorporated. Scrape sides of bowl and then beat on medium-high speed for 3 minutes.

5. Divide batter in half and color one half orange and the other half yellow.

6. Fill paper liners with about 1-2 Tablespoons of yellow batter. Then top with 1-2 Tablespoons of orange batter. Bake according to cake mix package directions - about 15-18 minutes. Cool cupcakes.

FROSTING

7. In a mixing bowl, cream butter until fluffy. Add sugar and continue creaming until well blended. Add salt, vanilla, and whipping cream.

8. Blend on low speed until moistened. Beat at high speed until frosting is fluffy.

CUPCAKES WITH VANILLA BUTTERCREAM

INGREDIENTS

CUPCAKES

- 2¼ cups all-purpose flour
- ¾ cup unsweetened Dutch-process cocoa powder
- ½ cup granulated sugar
- ¾ cup brown sugar
- 1½ teaspoons baking soda
- ½ teaspoon salt
- 1 cup milk
- 1¼ cups original malted milk powder
- 1 cup vegetable oil
- 3 large eggs, at room temperature
- 1 cup sour cream, at room temperature
- 1 teaspoon vanilla extract

BUTTERCREAM

- 1½ cups unsalted butter, at room temperature
- ¾ cup original malted milk powder

- 2½ cups powdered sugar
- ½ teaspoon vanilla extract

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350ºF. Line 30 muffin tins with cupcake liners.

2. In a large bowl, combine the flour, cocoa powder, granulated sugar, brown sugar, baking soda and salt. Whisk to combine.

3. Combine the milk and the malted milk powder in the bowl of a stand mixer and mix until the malted milk powder has dissolved. Add in the oil, then add in the eggs, one at a time, beating until combined.

4. Scrape down the sides of the bowl, then add in the dry Ingredients. Mix just until combined. Add the sour cream and vanilla, and mix just until combined.

5. Divide the batter between the prepared cups. Bake 20 minutes. Let cool completely before frosting.

BUTTERCREAM

1. Place the butter in the bowl of a stand mixer and beat until very light, about 2 minutes.

2. Add in the malted milk powder and mix another minute. Start adding in the powdered sugar, ½ cup at a time, until combined, then add in the vanilla.

3. Continue to beat for a couple more minutes, until light and fluffy.

4. Frost the cupcakes as desired.

CIDER&CARAMEL CUPCAKES

INGREDIENTS

CUPCAKES

- 1/3 cup butter
- 1 egg, room temperature
- 1 cup buttermilk, room temp
- 1 cup dark brown sugar
- 1/3 cup sugar
- 1/2 tablespoon vanilla extract
- 2 1/2 cups unbleached all-purpose flour
- 1/2 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon salt
- 1 tablespoon baking soda
- 1 cup hard apple cider, room temperature

APPLE FILLING

- 3 tablespoons butter
- 2 large (or 3 small) Honey Crisp apples peeled, cored, and diced
- 1/4 cup dark brown sugar

- 1/4 teaspoon cinnamon
- 1/4 teaspoon kosher salt
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon cornstarch
- 2 tablespoons whiskey

BUTTERCREAM

- 1 cup butter, at room temperature
- 3½ cups powdered sugar
- 1/4 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1-2 tablespoons whiskey

DIRECTIONS

CUPCAKES

1. Preheat oven to 350.

2. In a small saucepan, heat the butter over low-medium heat, whisking constantly. Once you see brown specks appear on the bottom, remove from the heat and continue whisking for 30 seconds. Pour into another bowl so that the butter doesn't continue to cook.

3. Once the butter is cool, add the buttermilk, egg, sugars and vanilla, and mix until well combined.

4. In a separate bowl, sift together the flour, cinnamon, nutmeg, salt, and baking soda.

5. Gradually add the flour to the wet Ingredients, scraping down the sides of the bowl after each addition.

6. Once the flour is fully incorporated, stir in the hard cider.

7. Line a muffin pan with liners, and spray them with non-stick spray. Fill each muffin tin slightly more than halfway with the batter.

8. Bake for 15-18 minutes, until a knife inserted in the center of a cupcake comes out clean.

FILLING

1. Melt the butter in a medium-sized saucepan over medium heat.

2. Add the apples, sugar, cinnamon, salt, and vanilla. Cook for about 10 minutes, until the apples are soft and have released their juices.

3. In a separate bowl, whisk together the whiskey with cornstarch, and then add to the pan with the apples and cook for about 3 minutes,

until the liquid thickens. Set aside to cool.

FROSTING

1. Cream the butter for about 30 seconds. Add the powdered sugar, cinnamon, and vanilla extract. Beat on medium speed until creamy.

2. Add the whiskey and beat on high for 2-3 minutes, until fluffy and whipped.

ASSEMBLY

1. Core each cupcake with a cupcake corer, or with a knife angled at 45-degrees.

2. Fill the cupcake with apples, then top with buttercream, top the frosting with more apples.

PUMPKIN & CINNAMON BUTTERCREAM CUPCAKES

INGREDIENTS

- 1½ cups spelt flour
- ¾ cups organic cane sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ⅛ teaspoon nutmeg
- pinch cloves
- 1 cup of pumpkin puree
- ⅓ cup organic canola oil
- 1 teaspoon vanilla extract
- 1 teaspoon apple cider vinegar
- ½ cup water

FROSTING

- 3 Tablespoons vegan buttery spread
- 2½ cups powdered sugar
- 1-2 Tablespoons unsweetened coconut milk

- ½ teaspoon cinnamon
- ½ teaspoon ginger
- pinch of cloves

DIRECTIONS

1. Preheat the oven to 350 degrees. Line a cupcake tin with paper liners.
2. In a medium bowl, whisk together the flour, sugar, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Set aside.
3. In a large bowl, combine the pumpkin puree, organic canola oil, vanilla, apple cider vinegar, and water. Stir well.
4. Add the dry Ingredients to the wet Ingredients and stir well to combine.
5. Spoon the batter into the cupcake liners, filling them about ⅔ full.
6. Bake at 350 degrees for about 16-18 minutes, or until a toothpick inserted in the center comes out clean.

FROSTING

1. Beat the buttery spread until fluffy. Sift the powdered sugar into the bowl and drizzle in a little coconut milk.
2. Alternate adding more sugar and milk until the frosting is thick and creamy.
3. Add the spices and mix again.
4. Spread or pipe frosting onto cooled cupcakes. Store leftover cupcakes in the refrigerator.

BLACK VELVET CUPCAKES

INGREDIENTS

CUPCAKES

- 1 cup granulated sugar
- 1/4 cup butter, room temperature
- 2 tbsp vegetable oil
- 1 egg
- 1 tsp black food coloring or soft gel paste
- 3 tbsp dark dutch-process cocoa powder
- 1 tsp pure vanilla extract
- 1/2 tsp salt
- 1/2 cup buttermilk, room temperature
- 1/2 tsp white vinegar
- 1 1/4 cup flour
- 1/4 tsp baking soda

FROSTING

- 1 8 oz. package of cream cheese, room temperature
- 1/4 cup butter, room temperature
- 3 1/2 cups powdered sugar

- 1 tsp pure vanilla extract
- 1 tsp black food coloring or gel paste

DIRECTIONS

CUPCAKES

1. Sift together the cocoa powder, flour, salt and baking powder in one bowl and set aside. Fitted with the whisk attachment, use your mixer to mix together the sugar, butter, oil and vanilla until fluffy.
2. Add the food coloring and beat to combine. Mix in the egg. Add 1/3 of the dry Ingredients and alternate with the buttermilk until all Ingredients are combined. Lastly, mix in the vinegar.
3. Distribute the batter among 12-14 cupcake liners and bake on 350 degrees for about 20 minutes until an inserted toothpick comes out clean. Remove from oven to cool on a wire rack.

FROSTING

1. To make this spooky black frosting, beat together the cream cheese and butter with a paddle attachment. Slowly mix in the powdered sugar until you reach your desired sweetness .
2. Then mix in the vanilla extract and black coloring until the frosting reaches its proper color.
3. Once the cupcakes have cooled, pipe the frosting onto the . Let in cool in the fridge.

PUMPKIN CUPCAKES

INGREDIENTS

CUPCAKES

- 2 cups all-purpose flour
- 1½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ½ tsp salt
- 2 tsp baking powder
- 1 tsp baking soda
- ½ cup butter, softened
- 1 cup light brown sugar, packed
- ⅓ cup granulated sugar
- 2 eggs
- 1 cup buttermilk
- 1 cup pumpkin puree
- 1 tsp vanilla extract

FROSTING

- 1 - ¼ oz packet of unflavored gelatin
- ¼ (scant) cup cool water
- 3 cups heavy whipping cream
- 2 tsp vanilla extract
- ⅔ cup confectioners sugar

DIRECTIONS

CUPCAKES

1. Preheat the oven to 350 degrees.
2. Sift together the flour, spices, salt, baking powder, and baking soda; set aside.
3. Cream butter and both sugars with an electric mixer until light and fluffy.
4. Add the eggs one at a time.
5. Add the buttermilk and pumpkin puree, blending well and scraping down sides as needed.
6. Stir in the flour mixture, then the vanilla, mixing until just incorporated.
7. Divide the batter into cupcake wrapper lined cups of a muffin tray.
8. Bake about 15-18 minutes or until a toothpick comes out clean.
9. Cool in the pans for 5 minutes before removing to cool completely on a wire rack.

FROSTING

1. Combine gelatin and water in a small saucepan and let stand until thick.
2. Warm over low heat and stir until gelatin is softened and remove and cool, but do not allow to set.
3. Whip the heavy cream until thickened. Add confectioners sugar and vanilla, beating until it holds soft peaks.

4. Gradually add the gelatin to the whipped cream, beating constantly.
5. Continue to beat on med/high speed until it holds stiff peaks.
6. Frost cooled cupcakes immediately and serve, or refrigerate frosting until ready to use.

MINT&CHOCOLATE CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 75 g (2.7 oz.) butter
- ½ tsp. vanilla essence
- 100 ml (3.4 fl. oz.) hot water
- 150 ml (5.1 fl. oz.) whole milk
- 1 large egg, lightly beaten
- 300 g (10. 6 oz.) plain flour
- 100 g (3.5 oz.) dutch processed cocoa powder
- 1 tsp. bicarbonate of soda
- 1 tsp. baking powder
- 250 g (8.8 oz.) caster sugar
- Pinch of salt

MINT FROSTING

- 1 ½ (3 sticks) cups unsalted butter, softened
- 3 tbsp. heavy cream
- 1 tsp. vanilla extract
- 1 tbsp. peppermint essence

- ¼ tsp salt
- 3 cups (12 oz.) icing sugar
- 1 cup (6.2 oz.) dark chocolate chips
- 3 tbsp. fresh mint leaves, chopped

DIRECTIONS

CHOCOLATE CUPCAKES

1. Preheat an oven to 175 C (350 F). Line a 12 hole cupcake pan with cupcake liners.

2. Over a low heat, melt the butter. Once melted, remove from the heat and stir in the vanilla essence, water, milk and beaten egg. Set aside.

3. In a separate large bowl sift together the flour, cocoa powder, bicarbonate of soda, baking powder, sugar and salt.

4. In two batches, pour the liquid Ingredients into the bowl with the dry Ingredients and whisk until uniform, combined and smooth.

5. Divide the mixture evenly among the cupcake liners, filling them no more than ⅔rds full. Bake for 15 to 18 minutes or until a skewer inserted comes out clean. Leave to cool completely on a wire rack before frosting.

MINT FROSTING

1. Beat the butter, cream, vanilla, peppermint and salt together on medium speed until smooth, 2-3 minutes.

2. Reduce speed to low and slowly, in batches, add in the icing sugar. Beat until incorporated and smooth, 4 – 6 minutes.

3. Increase the mixer speed to medium-high and beat until the frosting is light and fluffy, 5 – 8 minutes. Add the chocolate chips and chopped mint leaves, and stir until just combined.

CHOCOLATE BLACKBERRY CUPCAKES

INGREDIENTS

- 10 ounces (285 grams) fresh blackberries
- 1 1/2 cups (190 grams) all-purpose flour
- 3/4 cup (150 grams) granulated sugar, divided
- 1/3 cup (60 grams) cocoa powder
- 2 teaspoons espresso powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/3 cup (78 ml) vegetable oil
- 1 cup (237 ml) milk of choice
- 6 ounces (170 grams) semi-sweet or bittersweet chocolate, chopped finely
- Fresh blackberries, for garnish

DIRECTIONS

In a large saucepan, combine the blackberries with 1/4 cup granulated sugar. Bring to a boil over medium heat and cook for about 10 minutes, stirring occasionally, until the berries burst and are swimming in their juices. Remove from heat.

Using a fine mesh strainer, strain out the liquid and save it for later use. Place the solid fruit back into the saucepan and set aside.

Preheat oven to 350 degrees F (180 degrees C). Line a cupcake pan with baking cups.

In a mixing bowl, whisk together the flour, sugar, cocoa, espresso powder, baking soda, and salt. Add the vanilla extract, oil, and milk. Using a spatula, mix the batter until smooth. Fold in the blackberry solids.

Divide batter evenly between 12 baking cups (about 3/4 full). Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. Remove from baking pan and allow to cool to room temperature.

FROSTING

1. Place chopped chocolate into a mixing bowl. Warm the blackberry juice back up to boiling and pour over the chocolate, allowing it to set for 5 minutes before stirring until smooth.
2. Allow frosting to rest on the counter, stirring occasionally, until it cools down and thickens.
3. Beat the chocolate ganache for several minutes until it incorporates air and feels lighter.
4. Place frosting in a pastry bag and pipe frosting onto the cooled cupcakes. Garnish with fresh blackberries.

PEANUT BUTTER CUPCAKES

INGREDIENTS

CUPCAKES

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- 3/4 cup chunky or smooth peanut butter
- 1 cup packed brown sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 1/2 cup milk

GANACHE

- 2 ounces bittersweet chocolate, chopped
- 1/2 teaspoon instant coffee granules
- 2 ounces heavy cream

PEANUT BUTTER BUTTERCREAM

- 1 cup unsalted butter, at room temperature (2 sticks)
- 1 cup powdered sugar, or more, to taste

- 1/8 teaspoon salt
- 1/2 teaspoon vanilla extract
- 3/4 cup peanut butter, at room temperature

DIRECTIONS

1. Heat the oven to 350 degrees. Line 12 muffin tin cups with paper cupcake liners.

2. Sift the flour, baking powder and salt in a medium bowl and set aside.

3. Using a stand mixer, beat the butter, peanut butter and brown sugar, on medium speed, until smooth and light in color, about 1 minute.

4. Mix in the egg. Add the vanilla and beat for 1 minute, or until the batter is smooth. On low speed, add the flour mixture in 3 additions and the milk in 2 additions, beginning and ending with the flour mixture and mixing just until the flour is incorporated and the batter looks smooth.

5. Fill each paper liner with batter, about 1/3 inch below the top of the liner. Bake just until the tops feel firm and are lightly browned, about 20 minutes. There will be a few cracks on top. Cool the cupcakes for 10 minutes in the pan on a wire rack. Carefully remove cupcakes from pan to finish cooling.

GANACHE

1. Place the chocolate and coffee granules in a heatproof bowl. Heat the cream in a small sauce pan over medium heat, until it comes to a boil.

2. Pour the hot cream into the bowl with the chocolate and stir until completely mixed and glossy.

PEANUT BUTTER BUTTERCREAM

1. Beat everything in a bowl until smooth and blended.

2. Add in more powdered sugar, if needed, according to your preference.

ASSEMBLY

1. Spread a layer of chocolate ganache on top of the cupcake and then frost with the peanut butter buttercream.

2. Sprinkle with chopped nuts and chocolate sprinkles.

FUDGE CUPCAKES

INGREDIENTS

- 250 g butter (150 g for the cakes and 100 g for the frosting)
- 150 g sugar
- 3 large eggs
- 225 g self-raising flour
- 100 g mini fudge pieces (75 g for the cakes and 25 g for decorating the frosting)
- 200 g icing sugar
- 2 tablespoons of clear honey
- 2 tabs honeycomb pieces (for decor)

DIRECTIONS

FUDGE CUPCAKES

1. Pre-heat the oven 180 C.
2. Beat together the butter and sugar until light and fluffy.
3. Beat the eggs and gradually beat into the butter and sugar with a spoon or two of the flour to prevent curdling.
4. Fold in the rest of the flour to form a smooth thick batter. It needs to be thicker than a normal sponge mix otherwise the fudge pieces will sink.
5. Fold in 75 g of the fudge pieces and spoon the mixture evenly into 12 large muffin cases.
6. Bake for 20 minutes or until risen and golden brown.

FROSTING

1. Combine 100 g of butter with 200 g of icing sugar and 1 tablespoon of clear honey. If the mix is too dry then add the second spoon of honey.
2. Pipe or spread onto the cakes and sprinkle with the remaining 25 g of fudge pieces and the honeycomb pieces.

CHOCOLATE & COOKIE CUPCAKES

INGREDIENTS

COOKIE DOUGH

- 1 cup unsalted butter at room temperature
- 3/4 cup sugar
- 3/4 cup brown sugar
- 4 tbsp whole milk
- 1 tbsp vanilla
- 2 1/2 cups all-purpose flour
- 1/4 tsp. salt
- 1 cup mini chocolate chips

CUPCAKES

- 1 1/2 c unsalted butter, room temperature
- 1 1/2 cups light brown sugar, packed
- 4 large eggs, room temperature
- 2 2/3 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/4 tsp. kosher salt

- 1 cup whole milk, room temperature
- 2 tsp. vanilla extract

DIRECTIONS

COOKIE DOUGH

1. Combine the butter and sugars in a mixing bowl and cream on medium-high speed until light and fluffy. Beat in milk and vanilla until incorporated and smooth.
2. Mix in the flour and salt until just combined. Stir in the chocolate chips.
3. Using a small scoop, shape the dough into balls or tubes. Freeze on a parchment lined baking sheet overnight.

PUMPKIN AND CHOCOLATE CREAM CUPCAKES

INGREDIENTS

- ¾ cup unsweetened cocoa powder
- 1½ cups all-purpose flour
- 1½ cups sugar
- 1½ teaspoons baking soda
- ¾ teaspoon baking powder
- 1 teaspoon salt
- 2 large eggs
- ½ cup warm water
- ¾ cup buttermilk
- 5 tablespoons safflower oil
- 1 teaspoon pure vanilla extract

FROSTING

- 7 tablespoons butter, softened
- 5 ounces cream cheese, softened
- ¾ cup pumpkin puree
- 2 ½ cups powdered sugar, sifted

DIRECTIONS

1. Preheat oven to 350 degrees. Line standard muffin tins with paper liners; set aside. In the bottom of a stand mixer, whisk together cocoa powder, flour, sugar, baking soda, baking powder, and salt.
2. Switch to the paddle attachment, turn the mixer on low and add eggs, warm water, buttermilk, oil, and vanilla, and mix until smooth.. Scrape down the sides and bottom of bowl to make sure everything is incorporated.
3. Divide batter evenly among muffin cups, filling each ⅔ full. Bake until tops spring back when touched, about 20 minutes, rotating once halfway through baking. Transfer to a wire rack; let cool completely.
4. In the bottom of a stand mixer, using the paddle attachment cream the butter and cream cheese until light and fluffy on a medium-high speed, about two to three minutes.
5. Add in pumpkin puree, mix another minute. Slowly add in powdered sugar, about a ½ cup at a time until fully incorporated. If the icing is not thick enough, add more powdered sugar. Transfer to a ziplock bag or pastry bag. Chill for at least an hour or even overnight.
6. When cupcakes have cooled completely, pipe frosting. Store in the fridge. When ready to use, let sit at room temperature for 20 minutes.

RED VELVET CUPCAKES

INGREDIENTS

CUPCAKES

- 2½ cups all-purpose flour
- 1½ cups granulated sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 tablespoon cocoa powder
- 1 cup vegetable oil
- ½ cup (1 stick) unsalted butter, room
- 1 cup buttermilk
- 2 eggs, room temperature
- 1 teaspoon distilled white vinegar
- Red food coloring

CREAM CHEESE FROSTING

- 16 ounces cream cheese, room temperature
- ½ cup (1 stick) unsalted butter, room temperature
- 3 heaping cups confectioners sugar
- 1 teaspoon vanilla

DIRECTIONS

1. Preheat oven to 350 degrees and line a cupcake pan with liners.
2. In a mixer fitted with a paddle attachment, mix together butter, oil, buttermilk, eggs, vanilla and vinegar. Mixture may be lumpy.
3. In a separate bowl, sift together flour, cocoa powder, salt and baking soda. With mixer on low-speed, gradually add dry Ingredients to the wet Ingredients. Mix until smooth and no longer lumpy, but careful to not over mix.
4. Add food coloring to your liking and stir to combine. Because of the cocoa powder, the cupcakes will be a dusty red color. If you want light or bright red cupcakes, omit the cocoa powder.
5. Fill cupcake liners about ⅔ full. For mini muffins, bake for 11 minutes, turning cupcakes half way through baking process. For regular size muffins, bake for about 20 minutes, turning half way through. Check doneness by inserting a tooth pick into cupcakes - if the toothpick comes out clean, they're done.
6. To make cream cheese frosting, add butter and cream cheese to a mixer and whip until creamy and completely combined. With mixer on low-speed, gradually add confectioners sugar until frosting is smooth and fluffy. Lastly, add vanilla and mix for a few seconds until combined. Frost cupcakes.

CLASSIC VANILLA CUPCAKES

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon fine salt
- 2 large eggs, at room temperature
- 2/3 cup sugar
- 1 1/2 sticks (6 ounces) unsalted butter, melted
- 2 teaspoons pure vanilla extract
- 1/2 cup milk

DIRECTIONS

1. Preheat the oven to 350 F and position a rack in the middle of the oven. Line one 12-cup standard muffin tin or two 24-cup mini-muffin tins with cupcake liners.
2. Whisk the flour, baking powder and salt together in a medium bowl.
3. In another medium bowl, beat the eggs and sugar with an electric mixer until light and foamy, about 2 minutes. While beating, gradually pour in the butter and then the vanilla.
4. While mixing slowly, add half the dry Ingredients. Then add all the milk and follow with the rest of the dry Ingredients. Take care not to overmix the batter. Divide the batter evenly in the prepared tin.
5. Bake until a tester inserted in the center of the cakes comes out clean, rotating the tin about halfway through, 18 to 20 minutes (10 to 12 minutes for minis). Cool the cupcakes on a rack in the tin for 10 minutes, and then remove from the tin. Cool on the rack completely.

SIMPLE PUMPKIN CUPCAKES

INGREDIENTS

FOR THE CUPCAKES

- 1 can pumpkin or 1 1/2 cups pumpkin puree
- 2 very ripe bananas
- 1/2 cup coconut sugar
- 1 1/2 tsp cinnamon
- 1/4 tsp ginger
- 1/4 tsp nutmeg
- 1/4 tsp sea salt

FOR THE WHIP TOPPING

- 1 can full fat coconut milk
- 2 T maple syrup
- 1 tsp vanilla beans

DIRECTIONS

1. Preheat oven to 350.
2. In a food processor, combine all the cupcake Ingredients and blend until smooth.
3. Spoon the mixture into lined muffin pans.
4. Bake for 20-25 minutes.
5. Let these cool completely before removing from the muffin liners. Since they are soft like pumpkin pie.
6. To make the whip topping, open up your can of coconut milk that has been in the fridge overnight. Scoop the fatty white part off and place in a mixing bowl with the vanilla and maple syrup. Use the whipping attachment and whip the coconut into a cream. Scoop a little on top of each muffin.

THE GOLDEN CUPCAKE

INGREDIENTS

YELLOW CAKE

- 20-24 Golden Oreos
- 1 box yellow cake mix
- 3 eggs
- 1/3 C. oil
- 3/4 C. sour cream
- 1/2 C. milk or butter milk
- 2 tsp. vanilla extract

CREAM CHEESE FROSTING

- 8 oz. cream cheese
- 1/2 C. butter, softened
- 2 tsp. vanilla extract
- 1 Tbsp. milk
- 3-4 C. powdered sugar
- Extra Golden Oreos for decoration

DIRECTIONS

1. Preheat oven to 350 degrees and line pans with cupcake liners.

2. Place an Oreo on the bottom of each liner.

3. Sift cake mix into a large bowl to remove any lumps.

4. Add eggs, oil, sour cream, milk and vanilla extract and stir until smooth.

5. Fill cupcake liners (over Oreos) until about 3/4 full.

6. Bake for 15-20 minutes or until an inserted knife comes out clean. (Depending on your oven you may want to bake on a higher rack to not burn the Oreos on the bottom, some ovens get extra hot from below, so be careful!)

7. Let cool.

8. Cream Cheese Frosting: Beat cream cheese and butter until smooth. Add vanilla extract, milk and 2 cups. powdered sugar an beat again. Continue to add more powdered sugar until you reach your desired consistency.

9. Pipe onto cooled cupcakes and top with an extra Golden Oreo.

BERRIES CUPCAKE WITH MASCARPONE

INGREDIENTS

MINI CORNMEAL CAKES

- 3/4 cup + 2 tablespoon (100 grams) unbleached all-purpose flour
- 1/4 cup (30 grams) stone ground yellow cornmeal
- 1/2 cup + 3 tablespoons (140 grams) granulated sugar
- 1 and 1/2 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 3 large whole eggs
- 10 tablespoons (145 grams or 5 ounces) unsalted butter, very soft

WHIPPED MASCARPONE FROSTING

- 1/2 cup (113 grams) mascarpone cheese
- 1/2 cup (120 mL) chilled heavy cream
- 3 tablespoons (24 grams) powdered sugar
- 1/2 teaspoon pure vanilla extract

ASSEMBLY

- powdered sugar, for dusting

- fresh raspberries and blackberries (roughly 2 ounces of each)
- fresh lemon zest, for garnish

DIRECTIONS

1. Prepare the mini cornmeal cakes: Preheat the oven to 375 degrees Fahrenheit. Line a standard muffin tin with 11 liners. Set aside. In a medium bowl, whisk together the all-purpose flour, cornmeal, granulated sugar, baking powder, and salt. Set aside.
2. In a stand mixer, fitted with a paddle attachment, combine the whole eggs and softened butter. Add all of the dry Ingredients to the bowl. Turn on the mixer to medium speed (4) and beat the batter for 2 minutes, or until all of the Ingredients are evenly incorporated and batter is smooth.
3. Divide the batter evenly among the lined muffin cups. The batter should be reach about half-way up each cup. Bake at 375 degrees for 14 to 16 minutes, or until the cornmeal cakes are golden brown and springy to touch. Remove from the oven and allow to cool in the baking tin, on a rack, for 5 minutes. Remove the cornmeal cakes from the tin and allow to cool to room temperature on a cooling rack.
4. Prepare the whipped mascarpone: In a clean mixer bowl, fitted with a paddle attachment, combine the mascarpone cheese, heavy cream, powdered sugar, and vanilla extract. Beat at low speed, slowly increasing to medium speed, until mixture thickens and forms soft peaks.
5. Using a spoon, add a dollop of whipped mascarpone in the center of each cooled cornmeal cake. Using a fine-meshed sieve, dust the cakes lightly with powdered sugar.
6. Top each cake with a mixture of fresh blackberries and fresh raspberries, and freshly grated lemon zest. Serve immediately.

BLACK CUPCAKE

INGREDIENTS

FOR THE BROWNIE LAYER

- 4 large eggs
- 2 cups sugar, sifted
- 8 ounces / 2 sticks melted butter
- ½ cup cocoa, sifted
- 2 vanilla beans, seeds only
- ¾ cups flour, sifted
- ½ teaspoon kosher salt
- ½ teaspoon pumpkin spice

PUMPKIN BUTTERCREAM

- 2½ sticks unsalted butter, room temperature
- 3 cups confectioners sugar
- 3 tablespoons pumpkin puree
- ½ teaspoon pumpkin spice
- 5 drops orange gel color

DIRECTIONS

1. Adjust oven rack to middle position and heat oven to 300 degrees F. Line a standard muffin/cupcake tin with paper or foil liners.
2. In a mixer fitted with the whisk attachment, beat the eggs at medium speed until fluffy and light yellow, add the sugar and beat until combined. Add remaining Ingredients, and mix to combine.
3. Pour the batter evenly into the cupcake tins and bake for 40 minutes. Check for doneness by inserting a toothpick into the center of the cupcake, it should come out with just a few crumbles attached.
4. When done, remove from oven and transfer cupcakes to a cooling rack. Cool cupcakes to room temperature before frosting.
5. Using the wire whisk attachment of a stand mixer, whip the butter on medium-high speed for 5 minutes, stopping to scrape the bowl once or twice.
6. Reduce the speed to low and gradually add the confectioner sugar and pumpkin spice. Once incorporated, increase the speed to medium-high and add the pumpkin puree and gel color, mixing until combined. Whip at medium-high speed until light and fluffy, about 2 minutes, scraping the bowl as needed.
7. Unused buttercream can be stored in the refrigerator in an airtight container. Let it come to room temperature and then give it a quick whip in the mixer before using it.
8. If the frosting is too soft, add more sugar - ½ cup at a time, if the frosting is too tough add some milk, 1 tablespoon as a time.
9. Transfer frosting to a piping bag and decorate the cupcakes, garnish with sprinkles.

SNICKERS CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 1 1/2 C. all-purpose flour
- 1 C. unsweetened cocoa powder
- 1 tsp. baking soda
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 4 eggs, at room temp
- 1 C. sugar
- 1 C. brown sugar, packed
- 2/3 cup oil
- 1 C. buttermilk or milk
- 1 Tbsp. vanilla extract

CHOCOLATE PEANUT BUTTER FROSTING

- 3/4 C. butter softened
- 1/2 C. peanut butter, creamy
- 1/2 C. unsweetened cocoa powder
- 2 tsp.vanilla extract

- 2-3 Tbsp. milk
- 3-4 C. powdered sugar
- Snickers bars and caramel sauce

DIRECTIONS

1. Preheat oven to 350 degrees and line pans with cupcake liners.
2. In a medium bowl, combine cocoa flour, cocoa powder, baking soda, baking powder and salt. Set aside.
3. In a large bowl, combine eggs, sugar, brown sugar, oil, buttermilk and vanilla extract.
4. Pour half the dry Ingredients into the wet and stir. Then add the rest of the dry Ingredients and stir again. Don't over mix.
5. Fill cupcake liners 2/3 full and bake for 18-22 minutes or until an inserted knife comes out clean. Let cool.
6. Frosting: Beat butter and peanut butter until smooth. Add cocoa powder, vanilla extract and 2 Tablespoons milk. Slowly add in powdered sugar until thick. If it becomes thick like cookie dough, stream in more milk!
7. Pipe onto cooled cupcakes and top with Snickers and caramel sauce.

CHOCOLATE & ORANGE CUPCAKES

INGREDIENTS

CUPCAKES

- 1 1/2 cups all-purpose flour
- 2/3 cup dark cocoa powder
- 1 1/3 cups granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 2/3 cup milk
- 2/3 cup hot water

FROSTING

- 1 cup unsalted butter (2 sticks)
- 7 cups confectioners sugar, sifted
- 1/2 cup milk
- 1 teaspoon vanilla extract

- 2 teaspoons orange extract
- Orange food coloring

DIRECTIONS

1. Preheat oven to 350°F and line muffin tins with cupcake liners.

2. In a large bowl, whisk the flour, cocoa powder, sugar, baking soda, baking powder, and salt together.

3. Add the eggs, vegetable oil, vanilla extract, and milk to the bowl with the dry Ingredients and mix until just combined.

4. Pour in the hot water and mix on medium speed with the hand mixer for about 1-2 minutes. Batter will be very liquidy.

5. Fill cupcake liners about 2/3 full and bake in the oven for 15-17 minutes or until a toothpick inserted in the middles comes out clean.

6. Remove cupcakes from oven, let cool for about 5 minutes. Then place cupcakes on a cooling rack to cool completely.

7. Make frosting.

8. Cut butter into cubes and put into a stand mixer bowl fitted with the paddle attachment. Mix on medium speed for 30 seconds.

9. Add 4 cups of the sifted confectioners sugar, the milk, vanilla and orange extracts. Mix on low for 10 seconds so the sugar doesn't fly everywhere, then turn mixer up to medium speed for 5 minutes.

10. Scrape the sides and bottom of the bowl in case any butter stuck to bottom or sides of bowl and didn't

get mixed in. Then add the rest of the confectioners sugar and mix again on low speed for 10 seconds. Add 2 drops of orange food coloring, then up the speed to high for 2-3 minutes.

11. Prepare your piping bag with a large round tip, fill piping bag with frosting, then pipe large dollops onto each cupcake.

12. Top each cupcake with a chocolate orange slice and/or some orange peel.

HAT CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 105 grams (3/4 cup) plain flour
- 40 grams (1/2 cup) cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 100 grams (1/2 cup) caster sugar
- 45 grams (1/4 cup) brown sugar
- 115 grams (1/2 cup or 1 stick) unsalted butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 120 ml (1/2 cup) buttermilk

MARSHMALLOW FROSTING

- 4 egg whites, room temperature
- 200 grams (1 cup) caster sugar
- 1/4 teaspoon cream of tartar
- 1 teaspoon vanilla extract

CHOCOLATE COATING

- 300 grams (2 cups) good quality dark chocolate, pieces
- 2 tablespoons vegetable oil

DIRECTIONS

1. Preheat the oven to 180C (360 F). Line a 12 hole muffin tin with patty cases. In a large mixing bowl, sift the flour, cocoa powder, baking soda, baking powder and then add the sugars - give it a little stir. Pop the butter into the microwave for a short burst, 10 seconds or so at a time, until it is just melted. Give it a stir with a fork to eliminate any lumps.
2. In a separate mixing bowl, add the eggs, vanilla and butter and whisk together until smooth. Then add the wet mixture into the dry mixture, along with the buttermilk and gently fold until just combined.
3. Spoon the mixture into the prepared patty cases and pop into the oven. Bake for 18-20 minutes or until just cooked through. Set cakes out onto a wire rack and leave to cool completely.
4. To make the marshmallow frosting, fill a medium saucepan with a few inches of water and pop on a medium heat.
5. In a small heatproof bowl, add your eggs whites, caster sugar and cream of tartar. Whisk together. Then pop the bowl over the saucepan, ensuring the bottom of the bowl does not touch the water. As the egg whites heat, whisk gently by hand the entire time. You'll want to heat the egg whites to 50 C / 120 F which you can test by sticking a candy thermometer into the mixture or go by feel (the mixture should be hot to the touch) - should be around 5-6 minutes or so.
6. Then remove the bowl from the saucepan and place the mixture in the base of a stand mixer (or simply use a hand beater) and beat on medium speed for approximately 5 minutes or until the mixture is fluffy, white and voluminous. Add the vanilla and

beat for 30 seconds or so.

7. Then grab your piping bag fitted with a large round or star shaped tip. Fill with the marshmallow fluff and pipe tall swirls onto each cupcake. Pop the cupcakes into the freezer for at least 20 minutes for the frosting to firm up slightly. Then its time for the chocolate.
8. Melt your dark chocolate and oil over the stove using the boiler method. Place a few inches of water in a medium saucepan and then place a medium bowl over the top, with the chocolate and oil inside. Ensure that the bottom of the bowl does not touch the water, then place on a medium heat. Gently stir as the steam melts the chocolate until silky and smooth. Place the chocolate in a deep and high sided container.
9. Gently dip each cupcake upside down right into the chocolate, let the chocolate drip off gently and then place the right side up onto a wire rack. Continue with all the cupcakes and leave them to harden slightly at room temperature for about 20 minutes before placing in the fridge to firm completely. These cupcakes keep quite well for 2-3 days, simply store in the fridge.

CUPCAKES WITH MINT BUTTERCREAM

INGREDIENTS

FOR THE CHOCOLATE CUPCAKES

- ⅔ Cup Cocoa Powder
- 1 Tsp Baking Soda
- 1 Cup Water, Boiling
- ½ Cup Butter, Melted
- 5 Tablespoons Vegetable Oil
- 1½ Cups White Sugar
- 2 Teaspoons Vanilla Extract
- ½ Teaspoons Salt
- 4 Eggs
- ½ Cup Heavy Creamy
- 1½ Cups All Purpose Flour

FOR THE MINT CHOCOLATE CHIP BUTTERCREAM

- 1½ Cups Butter, Softened
- 2 Teaspoons Mint Extract
- 2 Teaspoons Vanilla
- 5 Cups Powdered Sugar

- 1 Tablespoon Whole Milk
- 1 Cup Mini Chocolate Chips
- Green Food Coloring
- Pinch of Salt, To Taste

DIRECTIONS

1. Preheat oven to 350 degrees F. In a large mixing bowl mix cocoa powder and baking soda. Pour boiling water over the mixture and stir until combined.
2. In a separate large mixing bowl mix melted butter, oil, sugar, vanilla, salt, and eggs until combined. Blend in cocoa mixture and heavy cream.
3. Gradually stir in flour a little at a time and stir until just combined.
4. Divide batter evenly between lined cupcake bakers. Bake for 20-22 minutes or until a tooth pick inserted in the center comes out clean. Cool completely.
5. For the Mint Chocolate Chip Buttercream:
6. Stir butter until light and fluffy. Stir in mint and vanilla extracts.
7. Gradually stir in powdered sugar a little at time, adding milk as needed.
8. Stir in food coloring if desired. Fold in mini chocolate chips.
9. Scoop a generous amount of frosting onto the cupcakes with an ice cream scoop.

CHOCOLATE CUPCAKES WITH STRAWBERRY BUTTERCREAM

INGREDIENTS

STRAWBERRY BUTTERCREAM

- 1 cup butter
- 1 two-pound bag powder sugar (about 7-8 cups)
- 2 teaspoons strawberry extract
- 4 tablespoons milk
- dash salt
- 1-2 drops pink food coloring

VANILLA BUTTERCREAM

- 1 cup (2 sticks) unsalted butter, softened
- 6-8 cups confectioner’s sugar
- 1/2 cup milk
- 2 teaspoons vanilla extract

CHOCOLATE BUTTERCREAM

- 1 cups unsalted butter (2 sticks) at room temp.
- 4 cups powdered sugar
- 1/2 cup good quality cocoa powder

- 1/2 teaspoon table salt
- 2 teaspoons vanilla extract
- 1/2 cup whole milk or heavy cream

DIRECTIONS

1. Put room temperature butter, strawberry extract, and salt into mixer. Add in powder sugar one cup at a time, alternating with the milk until you have used it all.

2. Add in food coloring a drop at a time to determine desired color.

3. If your frosting is too thick you can certainly add more milk.

4. Vanilla

5. In a large mixing bowl, combine 4 cups of confectioner’s sugar with butter.

6. Stir in milk and vanilla.

7. On medium speed, beat until smooth and creamy 3-5 minutes. Gradually add remaining sugar 1 cup at a time until desired consistency. You may not use all the sugar.

8. Place room temperature butter and vanilla into a stand mixer and beat at medium-high for about three minutes. You want it to appear lighter and fluffier.

9. While butter is in mixer add powdered sugar, cocoa, and salt to a bowl and mix with a whisk. (sift)

10. With mixer off, add in one cup of the powdered sugar and cocoa mixture. Turn mixer on to low and then slowly add in remaining powdered sugar mixture, one cup at a time.

11. With mixer still on low, add in milk. Turn mixer to

medium high and blend for at least two minutes.

12. Frosting will appear very light, but it will darken as it sets.

CUPCAKES WITH LEMONFROSTING

INGREDIENTS

LEMON CUPCAKES

- 1 1/3 cups (185g/6.5 oz.) all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup (200g/7 oz.) granulated sugar
- 1 tablespoon lemon zest
- 1/2 cup (1 stick/113g) unsalted butter, softened
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/4 cup plus 2 tablespoons (90 ml) whole milk
- 2 tablespoons (30ml) freshly squeezed lemon juice

LEMON BUTTERCREAM FROSTING

- 1/2 cup (1 stick/113g) unsalted butter, softened
- 1 1/2 – 2 1/2 cups (180g-280g) powdered sugar, sifted
- 1 tablespoon heavy cream or whole milk
- 1 tablespoon freshly squeezed lemon juice
- 2 teaspoons lemon zest

DIRECTIONS

1. For the cupcakes: Preheat oven to 350F/180C. Line a muffin tin with cupcake liners. Set aside.
2. In a medium bowl, sift together flour, baking powder, and salt. In another small bowl, toss together sugar and lemon zest until combined.
3. Using a mixer fitted with the paddle attachment, beat together butter and lemon-sugar mixture on medium speed until light and fluffy, about 2-3 minutes. Scrape down the sides and bottom of the bowl as necessary. On medium speed, beat in eggs, one at a time, beating well after each addition. Add vanilla extract and beat until combined. With the mixer on low speed, add half of the dry Ingredients and beat just until combined. Add milk and lemon juice and beat until combined. Add the other half of the dry Ingredients and beat slowly until just combined.
4. Divide batter evenly between the cups, filling them about 3/4 full. Bake for 15-20 minutes (or 8-10 minutes for mini cupcakes), until a toothpick inserted into the center comes out clean or with just a few moist crumbs. Allow cupcakes to sit for 10 minutes, then remove from pan and allow to cool completely on a wire rack.
5. Unfrosted cupcakes can be kept tightly covered at room temperature for up to 3 days, or in the freezer for up to 2 months. Thaw, still covered, on the counter or overnight in the fridge.
6. For the frosting: In the bowl of an electric mixer fitted with the paddle attachment, beat butter on medium speed until smooth, creamy, and the consistency is similar to mayonnaise, about 2 minutes. Add 3/4 cup (90g) sugar and beat well until smooth. Add cream, lemon juice, and lemon zest and beat until combined and smooth. Add another

3/4 cup sugar and beat until completely smooth and fluffy. Beat in more sugar as needed, until desired consistency (thick enough to pipe). Frost cupcakes once they've cooled.

7. If you wish to add lemon curd filling: Once the cupcakes have cooled, cut a 1/2-inch (1.5cm) hole in the center of each cupcake using a spoon or melon baller. Spoon about a teaspoon of lemon curd into the hole, then frost the cupcakes.

PUMPKIN AND MAPLE CREAM CUPCAKES

INGREDIENTS

CAKE

- 1 c. vegetable oil
- 4 eggs
- 1 c. sugar
- 1 c. brown sugar
- 1 (15-16oz) can pure pumpkin
- 2 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. salt
- 2 c. flour
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp nutmeg
- 24 cupcake liners

FROSTING

- 8 oz cream cheese, softened
- 1/4 c. butter, softened

- 1 tsp. vanilla extract
- 1 1/2 tsp. maple extract
- 3 c. powdered sugar

DIRECTIONS

1. In a mixer combine oil, eggs, both sugars, and pumpkin.
2. In a separate bowl whisk together baking soda, baking powder, salt, flour, cinnamon, ginger, and nutmeg. Slowly add the flour mixture to the liquid mixture till combined.
3. Add cupcake liners to tins and fill 2/3 of the way full with batter. Bake for 18-20 minutes at 350°. Cool completely before frosting.
4. To make the frosting, combine cream cheese and butter with an electric hand mixer until smooth; add vanilla extract and maple extract.
5. Add powdered sugar one cup at a time until combined. Frost cupcakes when cooled.

CHEESECAKE CUPCAKES

INGREDIENTS

MINI CHEESECAKE CUPCAKES

- 1 cup graham cracker crumbs
- 4 tablespoons unsalted butter, melted
- 2 tablespoons sugar
- 16 ounces cream cheese, softened
- ½ cup sour cream
- ¼ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- caramel sauce or strawberry sauce for topping, optional
- 3 Ingredient Strawberry Sauce
- 1 cup strawberries, halved
- ½ teaspoon lemon juice
- 2 teaspoons sugar

EASY CARAMEL SAUCE

- 2 cups light brown sugar
- 1 stick plus 4 tablespoons unsalted butter

- 1 cup heavy cream
- 2 teaspoons vanilla extract
- sea salt for serving, if desired

1. DIRECTIONS

2. Mini Cheesecake Cupcakes
3. Preheat oven to 325 degrees.
4. Line a muffin pan with paper liners.
5. Combine graham cracker, butter and sugar in a small bowl. Texture should be similar to wet sand. Divide crust evenly into the bottom of the lined muffin tin.
6. Bake for 5-6 minutes or until golden brown.
7. Take out of the oven and cool completely.
8. Meanwhile assemble the cheesecake filling. Beat cream cheese in a stand mixer with the paddle attachment.
9. Add in sour cream, sugar, eggs and vanilla. Mix until combined. Make sure to scrap the sides of the bowl.
10. Pour cheesecake mixture into cooled muffin tin. It will be about 2 tablespoons of filling each. Fill almost all the way to the top.
11. Place in the oven and bake for 20 minutes or until the cheesecakes are set. They will still giggle a bit. Do not over cook them. If they start to crack they are getting over cooked.
12. Allow them to cool in the muffin tin completely. Place in the refrigerator to chill and serve cold with your favorite toppings.

INGREDIENT STRAWBERRY SAUCE

1. Add strawberries, lemon juice and sugar to a small saucepan. Simmer on low for 15 minutes, mashing up strawberries with the back of a wooden spoon. Take off heat and allow to cool.

2. Place in a food processor and pulse until creamy and thick. Place back in the fridge and serve cold.

EASY CARAMEL SAUCE

1. Add all of the Ingredients except for the vanilla to a saucepan. Cook over low-medium heat until thickened stirring occasionally. About 8 minutes. If the sauce isn't getting a lot thicker turn up the heat a bit and keep and eye on it making sure to whisk constantly. (The sauce will thicken as it cools in the refrigerator).

2. Stir in vanilla.

3. Take off of the heat and allow to cool in the saucepan. Transfer to a container and place in the refrigerator to firm up and cool.

VEGAN CHOCOLATE CUPCAKE

INGREDIENTS

- 1 cup of almond milk or any non-dairy/dairy milk
- 1/2 cup pumpkin puree
- 3/4 cup packed light brown sugar
- 1 tsp vanilla extract
- 1 cup whole wheat flour
- 1/3 cup unsweetened cocoa powder
- 1/2 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt

CHOCOLATE GANACHE

- 4 oz bitter/semi sweet chocolate squares, chopped
- 2 tbsp Earth Balance butter

DIRECTIONS

1. Preheat oven to 350 degrees F. Line a 12 cup muffin tin with cupcake liners and spray a light coat of non-stick cooking spray.
2. In a small bowl, mix wet Ingredients and set aside.
3. In a bigger bowl, sift all dry Ingredients.
4. Gently pour wet Ingredients into dry Ingredients and mix to incorporate. Do not overmix.
5. Using a medium ice-cream scoop, divide batter evenly into lined muffin tin.
6. Bake for 18 – 20 minutes or until a toothpick inserted in center comes out clean.
7. Allow to cool on a wire rack for a few minutes before removing to cool completely.
8. Heat a saucepan with some water on medium high heat. Once water boils, turn down the heat to low. Place a bowl over the saucepan, add chocolate squares and butter. Stir to combine and allow chocolate to completely melt with the help of steam.
9. Once cupcakes are completely cool, dunk each with chocolate ganache and sprinkle on some of your favorite festive sprinkles.
10. Allow ganache to cool and harden completely before sinking in your fangs.

CUPCAKES WITH CARAMEL

INGREDIENTS

- 70g salted butter
- 170g plain flour
- 250g caster sugar
- 50g cocoa powder
- 1tbsp baking powder
- A pinch of salt
- 210ml milk
- 2 eggs

FOR THE FROSTING

- 670g icing sugar
- 210g salted butter (partially melted)
- 70ml milk
- 30g tinned caramel

FOR THE FILLING...

- 100g tinned caramel

DIRECTIONS

1. Pre-heat your oven to 180 degrees C
2. Combine all the Ingredients and whisk until smooth.
3. Pop into 12 cupcake cases, they should fill 3/4 of each case.
4. Put in the oven and cook for 22 minutes
5. Combine the icing sugar, butter and milk until smooth.
6. Then add in the tinned caramel until smooth and even in colour.
7. Once the cupcakes are completely cooled take a knife and cut a hollow out of each cupcake.
8. Keep the cut out 'top' of the cake.
9. In the hollow, put about a teaspoon of caramel into each cake.
10. Place the 'top' back on and repeat for all the cupcakes.
11. Once complete it's time to ice the cupcakes, just scoop on a generous amount of icing and decorate as you wish.

DARK CUPCAKES

INGREDIENTS

- 1/4 cup finely chopped hazelnut pieces
- Sugar Cone
- sugar cones
- 1/4 cup dark chocolate
- dark chocolate vermicelli sprinkles or sprinkles of choice
- hot fudge sauce

NUTELLA FROZEN CUSTARD

- 1 qt of Edy's vanilla frozen custard
- Nutella
- brownie pieces that you took out of the sugar cones
- 1/4 cup sugar cone crumb topping that you made earlier

DIRECTIONS

1. Preheat oven to 325 degrees. Mix the brownie mix per package Directions and fold in the chopped hazelnuts. If you are using free standing baking cups like ours this recipe will make 6 large and 6 small. Place the baking cups on a baking sheet. If you are making 2 sizes, place each size on their own baking sheet since the small size take less time to bake. Using a 1.5 tablespoon cookie scoop add 2 scoops of the batter to the large baking cups and 1 scoop to the small. Bake 20-30 minutes. While the brownies are baking take 6 sugar cones and cut them about 2.25" of the way down with a clean pair of kitchen scissors. Some pieces may break and that is okay since we will be using them for the sugar cone bits topping. Set aside the top and small tip of the cone.
2. Take the broken sugar cone pieces and crumble them into smaller bits. If you don't have around 1/2 cup of pieces you can break up another sugar cone as you will be adding the sugar cone bit topping to the frozen custard and using it as a garnish on the brownie cupcakes. Spread the sugar cone pieces on a sheet of parchment paper. Place the dark chocolate in a quart size freezer bag and melt in the microwave for 1 minute on 50% power. If the chocolate is not fully melted heat for 20 more seconds on 50% power, repeat until fully melted. Snip off a tiny piece of the corner off the bag and drizzle the chocolate over the sugar cone pieces. Add vermicelli dark chocolate sprinkles (or sprinkles of choice) to the chocolate before it sets up and set aside to let harden. Once hardened break up the pieces to create the crumble topping.
3. By this time the brownies might be ready to come out of the oven. Set aside the small size brownies. While the larger brownie cupcakes are still warm

from the oven take the top larger piece of the sugar cone and carefully press it completely down into the brownie. Gently give it a little twist like you would do with a cupcake corer. Pull the cone back out of the brownie and push the brownie piece that is now inside the cone out, set aside for the frozen custard mixture. Place the sugar cone back into the brownie cupcake. Do this to all of the larger brownie cupcakes. Add a tablespoon of hot fudge into the cavity of the sugar cookie cone in the brownie. The hot fudge does not need to be heated for this step. Now it is time to make the frozen custard mixture to fill the sugar cones that are in your brownies!

4. Slightly soften the frozen custard. Scoop out about 1/3 of the container into a small mixing bowl. Add about 1/4 cup of sugar cone crumbles you made earlier, a few tablespoons of Nutella and the reserved brownie pieces from the sugar cones (broken into smaller pieces) to the frozen custard. Mix until combined. Scoop the frozen custard mixture into the cavities of the sugar cones.
5. Fill until you reach the top of the cone and use a knife level the custard to the top of the cone. If the custard has become too soft place the brownie cupcakes in the freezer until they firm up or until serving. Place the extra frozen custard back in the freezer to use with the small brownie cupcakes.
6. When you are ready to serve your Brownie Sundae Nutella Cupcakes pull them out of the freezer. Place a few tablespoons of hot fudge sauce in a quart size freezer bag and heat in the microwave for 30 seconds on 50% power.
7. You only need to soften it slightly. Snip the corner of bag off. Squeeze the hot fudge sauce onto the top of the brownie to cover it as shown in one of the

pictures above. Add some of the sugar cone topping. For the top of the cone sticking out of the brownie add some dark chocolate vermicelli sprinkles or more of the sugar cone topping. Top with a Ferrero Rocher hazelnut chocolate to finish. If you are not eating them immediately place them back in the freezer until 5 to 10 minutes before serving.

COCONUT & LEMON CUPCAKES

INGREDIENTS

CUPCAKES

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 sticks unsalted butter
- 2 cups sugar
- 4 large eggs
- 1 cup half and half
- 1 tsp. vanilla
- 1½ tsp. coconut extract

FROSTING

- 1 stick butter, softened
- 4 oz. cream cheese, softened
- 1 tsp. vanilla
- 1 tsp. lemon extract
- 3-4 Tbsp. half and half
- 4 cups powdered sugar

DIRECTIONS

1. Preheat oven to 350 degrees. Line twenty-four muffin cups with paper or foil liners, and set aside.
2. Whisk together flour, baking powder, and salt in a medium bowl, and set aside.
3. Combine butter and sugar in a large bowl; beat until pale and fluffy, about 2 minutes. Add eggs one at a time, mixing well after each addition. Add vanilla and coconut extract. Beat in flour mixture and milk in three alternating batches, beginning and ending with flour mixture. After each addition, beat until just combined, scraping down sides and bottom of bowl as necessary.
4. Fill prepared muffin cups with about ¼ cup batter. Bake, rotating pans once, until cupcakes are just golden brown and spring back to the touch, 18 to 20 minutes. Let cupcakes cool about 5 minutes, then turn them out onto a cooling rack. Frost as desired.
5. To make frosting: beat butter and cream cheese until smooth and fluffy (about 3-4 minutes). Add remaining Ingredients and mix until smooth.

CHOCOLATE & COCONUT CUPCAKES

INGREDIENTS

FOR THE CUPCAKES

- 1 cup coconut flavored rum
- 1 cup (2 sticks) unsalted butter
- 3/4 cup unsweetened cocoa powder
- 2 cups all-purpose flour
- 1 1/4 cups sugar
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking soda
- 2 large eggs
- 2/3 cup greek yogurt

FOR THE FROSTING

- 1 cup butter, softened
- 4 1/2 – 4 cups powdered sugar
- 1/4 cup coconut rum
- 1 tablespoon vanilla

DIRECTIONS

1. Preheat oven to 350 degrees F.Line 2 standard

cupcake pans with 24 liners.In a large saucepan over medium heat, simmer coconut rum and butter.Slowly whisk cocoa powder into saucepan until mixture is creamy.

2. Remove from heat and allow to cool.Meanwhile, whisk sugar, flour, salt and baking soda in a large bowl.In a separate bowl, beat eggs and greek yogurt with an electric mixer. Slowly add coconut rum and cocoa mixture. Combine on low speed.Slowly add flour and sugar mixture, combining on low speed until completely incorporated.Fill baking cups three-fourths full. Bake for about 22 minutes. Cool.To make the frosting cream butter until smooth. Gradually add powdered sugar, alternating with rum and vanilla, until desired consistency is reached.

CHOCOLATE CREAM CHEESE CUPCAKES

INGREDIENTS

- 2 cups shredded zucchini
- 3 eggs
- 2 cups granulated sugar
- ¾ vegetable oil
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- ⅔ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon baking powder

CHOCOLATE CREAM FROSTING

- 8 oz package cream cheese, room temp
- ½ cup unsalted butter, room temp
- 3 cups powdered sugar
- ½ cup unsweetened cocoa powder
- ¼ tsp salt
- 1 tsp vanilla

DIRECTIONS

1. Preheat oven to 325 degrees. Line 24 muffin cups with liners or spray with non stick cooking spray and set aside.
2. In a large bowl, mix together zucchini, eggs, sugar, oil, and vanilla. Add flour, cocoa powder, baking soda, salt, and baking powder. Spoon the batter into the prepared pan filling them about half way.
3. Bake for 25 minutes or until a toothpick comes out clean. Cool cupcakes on wire racks.
4. To make the chocolate cream cheese frosting: In a large bowl beat together the cream cheese and butter until creamy. Add powdered sugar, cocoa powder and salt and vanilla. Continue beating until smooth and whipped. Frost cupcakes.

COCONUT CUPCAKES WITH LEMON CURD

INGREDIENTS

CUPCAKES

- 2 cups cake flour
- 1 ½ teaspoons baking powder
- ¾ teaspoon salt
- 2 sticks softened butter
- 1 ½ cups sugar
- Seeds of 1 vanilla bean
- ¾ cup + ⅛ cup coconut milk
- 1 egg yolk
- 4 egg whites
- 1 cup shredded, sweetened coconut

ASSEMBLY

- 1 batch lemon curd or a scant ¾ cup lemon curd
- 1 cup cold heavy cream
- 2 tablespoon sugar
- ¼ teaspoon pure vanilla extract
- 1 cup unsweetened flaked coconut

DIRECTIONS

1. Preheat oven to 350 degrees and line a regular muffin tin with liners.

2. Sift flour, baking powder and salt in a medium bowl. Set aside.

3. Cream butter and sugar in the bottom of a stand mixer until creamy, about two minutes. Add vanilla bean. Mix until combined. Add egg yolk, mix until combined.

4. With the mixer on low add in flour and coconut alternating each in three batches.

5. In a separate dry bowl, use an electric mixer to beat the egg whites until medium stiff peaks form.

6. Fold coconut until batter.

7. Gently fold egg whites into batter, making sure to not deflate.

8. Fill cupcake liners ¾ of the way full and bake for 24-25 minutes turning cupcakes halfway through. Depending on how your oven cooks it could be a minute or two less or more, the cupcakes are done when a wooden skewer comes out with a few crumbs attached.

9. Let cool.

10. In the bottom of the same stand mixer fitting with the whisk, add sugar and cream, whisk on a medium-high speed until whipped cream is formed, and be careful to not over mix. Whisk in vanilla. Set aside in fridge until ready to use.

11. Toast coconut in a small sauté pan over a low heat on the stove. BE CAREFUL the oils in the coconut can cause it to burn quickly; the toasting process should only take about 30 seconds.

12. When cupcakes are cool, spread about two teaspoons of lemon curd on the top. Pipe whipped cream on top of lemon curd and then sprinkle with toasted coconut.

TRIPLE CHOCOLATE CUPCAKES

INGREDIENTS

FOR THE CRUST

- 1 1/2 cups graham cracker crumbs
- 2 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 5 tablespoons unsalted butter, melted and cooled

FOR THE DOUBLE CHOCOLATE CUPCAKES

- 1 cup all-purpose flour
- 1/2 cup graham flour
- 1 1/4 cups natural unsweetened cocoa powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 2 ounces 70% cocoa chocolate, finely chopped
- 1 cup boiling water
- 1 cup buttermilk
- 1/2 teaspoon pure vanilla extract
- 2 large eggs

- 1/2 cup vegetable oil
- 2 1/4 cups granulated sugar

FOR THE CHOCOLATE BUTTER FROSTING

- 4 ounces 70% cacao chocolate, finely chopped
- 4 tablespoons (1/2 stick) unsalted butter, cut into 1-inch cubes
- 1 teaspoon light corn syrup

FOR THE MARSHMALLOW MERINGUE ICING

- 1 1/2 cups granulated sugar
- 1/4 teaspoon cream of tartar
- 1/4 cup water
- 3 large egg whites
- 1 teaspoon pure vanilla extract

DIRECTIONS

FOR THE DOUBLE CHOCOLATE, DOUBLE GRAHAM CUPCAKES

1. Center a rack in the oven and preheat to 350 (F). Prepare 2 muffin trays by lining each cavity with cupcake liners.

2. In a medium bowl, use a rubber spatula to stir together 1 1/2 cups graham cracker crumbs, 2 tablespoons granulated sugar, 1 teaspoon kosher salt and 5 tablespoons melted and cooled unsalted butter until evenly coated.

3. Use a 1 tablespoon measuring spoon to portion out a tablespoon sized scoop of the mixture in the bottom of each baking cup. Use your fingers (or one of these nifty tart tampers) to press down the graham cracker crumbs to the bottom of each liner until they form a solid crust. Bake in the preheated oven for 5 minutes to allow the base to harden, before transferring to wire racks to cool for a minimum of 15 minutes. While the graham cracker crusts are cooling, make the chocolate cake batter. Be sure to keep the oven on!

4. To make the chocolate cake batter, whisk together 1 cup all-purpose flour, 1/2 cup graham flour, 1 1/4 cups natural unsweetened cocoa powder, 1 1/2 teaspoons baking soda, 1/2 teaspoon baking powder and 3/4 teaspoon kosher salt in medium bowl until fully incorporated. Set aside.

5. Place 2 ounces finely chopped 70% cocoa chocolate in a medium, heatproof bowl and pour 1 cup boiling

water over the chocolate. Whisk until the chocolate is melted, and allow the mixture to cool for 15 minutes.

6. In a liquid measuring cup, whisk together 1 cup buttermilk and 1/2 teaspoon pure vanilla extract. Set aside.

7. In the bowl of a freestanding electric mixer fitted with a whisk attachment, whisk 2 large eggs on medium-high speed until light and foamy, about 2 minutes. Reduce the mixer speed to its lowest setting and slowly pour in 1/2 cup vegetable oil, whisking for 30 to 60 seconds until combined.

8. With the mixer still on low, slowly pour in the cooled chocolate mixture into the egg mixture. Once the chocolate has been added, slowly pour in the buttermilk and vanilla mixture. Add 2 1/4 cups granulated sugar and continue to whisk until the batter is smooth and liquid, about 2 minutes.

9. Stop the mixer. Remove the bowl from the mixer and add the dry Ingredients. Use a rubber spatula to mix into the liquid Ingredients until just incorporated, scraping down the sides of the bowl and lifting and folding in from the bottom and center of the bowl. Whisk until the dry Ingredients are just incorporated — at this point, the batter will still look a little lumpy, but that's okay.

10. Pour the batter through a fine-mesh sieve over a large bowl to remove any lumps. Use a rubber spatula to press against any solids left in the sieve to push through as much batter as possible, but no need to overdo it. Disregard the remaining large lumps. Use a 1 tablespoon sized cookie dough scoop to divide the strained batter evenly between the

graham-crusted cupcake liners, filling each cup up to two-thirds full with batter. Bake in the preheated oven for 25 to 30 minutes, or until a skewer inserted into the center of a cupcake comes out clean and the cupcake tops spring back when gently poked. Transfer the pans to a wire rack and allow to cool completely in the pan. When the cupcakes have cooled completely, make the chocolate ganache and marshmallow meringue frostings.

FOR THE CHOCOLATE BUTTER FROSTING

1. In a small, heavy bottomed saucepan over medium-low heat, melt together 4 ounces finely chopped chocolate, 4 tablespoons unsalted butter, and 1 teaspoon corn syrup, using a rubber spatula to stir constantly until completely melted and combined. Remove from heat and allow to cool in room temperature for about 20 minutes until mixture thickens to a spreadable consistency.

2. Once the mixture is spreadable, work quickly and use a small offset icing spatula to spread about 1 1/2 teaspoons of chocolate on the top of each cupcake. If the frosting hardens too much and becomes difficult to work with, reheat over medium-low heat, whisking constantly until the mixture becomes spreadable again.

FOR THE MARSHMALLOW MERINGUE ICING

1. In a medium, heavy bottom saucepan over medium-low heat, combine 1 1/2 cups granulated sugar, 1/4 teaspoon cream of tartar and 1/4 cup of water. Whisk constantly until the sugar starts to dissolve,

continuing to do so until the mixture reaches 240 (F) as measured by a candy thermometer. When the mixture reaches 240 (F), it should be syrupy. Immediately transfer to a heatproof liquid measuring cup and work quickly to make sure that it maintains its temperature.

2. In the bowl of a freestanding electric mixer fitted with a whisk attachment, combine 3 large egg whites and 1 teaspoon pure vanilla extract. With the mixture on medium speed, slowly pour the fresh sugar syrup down the side of the mixer bowl. When all the syrup is added, turn the mixer speed to medium-high and whisk until the icing becomes thick and holds a firm peak. Continue to whisk until the icing is just slightly warm and very thick, about 10 minutes total. DO NOT CONTINUE TO BEAT FOR LONGER THAN 10 MINUTES, otherwise the icing will thicken too much, become cement-like and impossible to spread and pipe.

3. Use immediately by transferring to a piping bag with a large round tip. Pipe a generous dollop of icing onto each cupcake. Once the cupcakes have all been frosted, use a culinary chef's torch to gently toast each dollop to give it that pretty toasted look.

ROOT BEER CUPCAKES

INGREDIENTS

- 1 1/2 cups root beer
- 1/4 cup butter
- 3/4 cups cocoa
- 2 cups brown sugar
- 3/4 cup sour cream
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all purpose flour
- 2 1/2 tsp baking soda

BOURBON CREAM BUTTERCREAM

- 1/2 cup unsalted butter, softened
- 1/2 cup shortening
- 4 cups powdered sugar
- 1/2 tsp salt
- 4 tbsp Bourbon Cream liquor

DIRECTIONS

1. Pre heat oven to 325
2. Combine root beer and butter in a saucepan, once butter has melted, remove from heat. In a separate bowl, whisk together sour cream, eggs and vanilla. Add to cooled root beer and whisk until combined. Add in the cocoa and the sugar, mixing well. In a separate bowl, whisk together the flour and the baking soda. Add this to your root beer mixture, whisking until flour is incorporated. Batter will be very runny, but will bake up nicely. Fill cupcake liners about 3/4 full. Bake in preheated oven for 15-17 minutes or until your cupcakes spring back when touched. Remove from oven and let cool completely before frosting.

FOR THE BUTTERCREAM

1. Combine softened butter and shortening in a large mixing bowl. Beat until very fluffy, about 10 minutes. Add in powdered sugar one cup at a time, mixing well after each addition. Add in the salt. Add in your bourbon cream. Mix buttercream until creamy.

FUNFETTI CUPCAKES

INGREDIENTS

- 2 cups all purpose flour
- 2 tbs baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, melted
- 1 and 1/2 cup granulated sugar
- 2 eggs
- 1 and 1/2 tsp vanilla extract
- 1 and 1/4 cup milk
- 1/2 cup red, white, and pink sprinkles

DIRECTIONS

2. Preheat oven to 350F. Line muffin pan with paper cupcake tins (preferably Valentine's Day ones).
3. In a bowl, mix together flour, baking powder and salt. Set aside.
4. In a separate bowl, mix melted butter and sugar well. Mixture should be light and fluffy.
5. Add in eggs and vanilla extract and beat well. Whisk in milk.
6. Slowly add in flour mixture to the wet mix. Whisk just until combined.

7. Add sprinkles into mixture. Gently fold in just until sprinkles are scattered throughout the batter.

8. Pour batter into lined cupcake pan. Fill cupcake cups 3/4 of the way.

9. Bake cupcakes 15 to 20 minutes or until a toothpick inserted in the center of the cupcake comes out clean. Allow to cool before frosting.

FLOURLESS CHOCOLATE CUPCAKES

INGREDIENTS

- 8 oz. Chocolate Chips, 60% cacao content or higher
- 14 tablespoons (1¾ sticks) Butter, diced
- 2 tablespoons Currant Jelly
- 4 large Eggs
- ¼ cup Sugar
- 1 tablespoon Vanilla Extract
- 1 tablespoon Creme de Cassis

FOR THE CHANTILLY CREAM

- 2 cups Heavy Whipping Cream
- ¼ cup Sugar
- 3 tablespoons Creme de Cassis
- Fresh Cherries and Currants to garnish
- Chocolate Shavings, to garnish

DIRECTIONS

1. Preheat the oven to 325 degrees. Line a muffin tin with 12 cupcake wrappers.
2. Place the chocolate, butter, and jelly in a saucepan. Melt over medium/low heat, stirring well, until chocolate is melted and the mixture is well combined. Remove from heat and cool to lukewarm, stirring often, about 10 minutes.
3. While the chocolate mixture is cooling, whisk the eggs, sugar,creme de cassis, and vanilla in a large bowl until well blended, about 1 minute. Gradually whisk in the cooled chocolate mixture.
4. Divide the batter among baking wrappers.
5. Bake in the preheated oven for 12-15 minutes, or until puffy and slightly cracked on top.
6. Remove and let cool on a wire rack. Place in the refrigerator and chill until firm and cold.
7. Place the heavy cream and ¼ cup sugar in a bowl and beat with an electric mixer until stiff peaks form. Add the creme de cassis to the cream and beat in just until combined.
8. Place the cream in a piping bag fitted with a large star tip and pipe on top of the chilled cakes.
9. Garnish with 1 cherry each, fresh currants, and chocolate shavings.

DOUBLE CHOCOLATE CUPCAKES

INGREDIENTS

CUPCAKES

- ¼ cup cocoa powder
- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs, room temp
- 1 cup granulated sugar
- ⅓ cup melted coconut oil
- 2 teaspoons vanilla extract
- 1 tsp instant coffee mixed with 1 tsp warm water
- ½ cup buttermilk
- ½ cup mini chocolate chips, plus more for topping

FROSTING

- 2 Tbsp milk
- 1 Tbsp matcha powder

- 1 stick (1/2 cup) butter, room temp
- 3 cups icing sugar

DIRECTIONS

1. Preheat the oven to 350°F. Line a 12-cup muffin pan with cupcake liners; set aside. If you have a second muffin pan, line 4 more cups with liners, if not, simply bake the first batch and then reuse the pan for the rest of the batter.
2. In a medium bowl, whisk together the cocoa powder, flour, baking soda, baking powder, and salt; set aside.
3. In a large bowl, whisk together the eggs, sugar, oil, vanilla, and coffee mixture until smooth.
4. Add in half the dry Ingredients to the wet Ingredients, then half the buttermilk, mixing until smooth. Repeat with remaining dry Ingredients and buttermilk. Add in chocolate chips and stir until just combined.
5. Pour batter into cupcake liners, filling about ⅔ of the way. Bake 18-20 minutes until a toothpick inserted in the centre comes out clean. Remove from oven and let cool completely.
6. Make frosting: in a small bowl, combine the matcha powder and milk and stir until a smooth paste forms. It is important that you get rid of any clumps as best you can. In a mixing bowl, beat together the butter until smooth. Add in icing sugar and matcha mixture and beat until thickened. Transfer to a piping bag and frost the fully cooled cupcakes. Top with mini chocolate chips, if desired.

EGG NOG CUPCAKES

INGREDIENTS

CUPCAKES

- 1 (16 ounce) box white cake mix
- 1¼ cups egg nog
- 2 eggs
- ½ teaspoon ground nutmeg
- ½ teaspoon vanilla extract

FROSTING

- ½ cup butter, softened to room temperature
- ¼ cup egg nog
- 1 teaspoon vanilla
- ½ teaspoon ground nutmeg
- 4 to 5 cups powdered sugar

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, egg nog, eggs, nutmeg and vanilla. Whisk together until just combined.
3. Spoon batter into a mini cupcake pan filled with

paper liners or sprayed with nonstick cooking spray. Fill each cupcake ⅔ of the way full.

4. Bake for 8-10 minutes, or until barely golden brown.

5. Remove from oven and let cool completely.

FOR THE FROSTING

1. In a large bowl, cream together butter, egg nog, vanilla, and nutmeg.

2. Mix in powdered sugar one cup at a time.

3. Spread or pipe frosting onto cooled cupcakes.

CHOCOLATE & PEANUT BUTTER CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 1/4 cup cocoa powder
- 1/2 cup flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1/2 stick butter, room temperature
- 6 tbsp sugar
- 1 egg
- 1/2 tsp vanilla
    - tbsp sour cream
- 1 tbsp melted chocolate, cooled

PEANUT BUTTER CUPCAKES

- 1/2 cup & 1 tbsp flour
- 1/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
    - tbsp peanut butter

- 2 tbsp vegetable oil
- 1/4 cup brown sugar
- 1/4 cup buttermilk
- 1 egg
- 1/4 tsp vanilla

CHOCOLATE BUTTERCREAM

- 1 stick butter
- 1/2 cup vegetable shortening
- 3/4 cup cocoa
- 2-2.5 cups powdered sugar

PEANUT BUTTER CREAM

- 1 stick butter
- 1/2 cup vegetable shortening
- 3/4 cup peanut butter
- 2-4 cups powdered sugar

DIRECTIONS

CHOCOLATE CUPCAKES

1. Preheat the oven to 350º F. Line a muffin tin with 12 cupcake liners.

2. In a small mixing bowl, combine the cocoa powder, flour, baking powder, baking soda and salt. Gently mix using a spoon.

3. In a larger mixing bowl, combine the butter and sugar, beat using an electric mixer until fluffy. Add in the eggs and vanilla, lightly beat.

4. Add in the sour cream and melted chocolate, mix by hand using a spatula.

5. Add half of the flour mixture to the wet Ingredients, do not dump it in, rather take spoonfuls of the flour mixture and gently shake it over the wet Ingredients, as if you were sifting in the flour. Fold in the mixture until no flour remains. Repeat with the other half of the flour, folding it in and scraping the sides and bottom of the bowl to incorporate everything. Set aside.

PEANUT BUTTER CUPCAKES

1. In a bowl combine the flour, baking soda, baking powder, and salt. In a separate bowl, combine the peanut butter, oil, and brown sugar, beat together using an electric mixer. Add in the egg and vanilla, beat again. Add the flour mixture and buttermilk, alternating between the two and mixing by hand until everything is incorporated.

2. Begin to add the batter into the pan, alternating between chocolate and peanut butter. Fill the cupcake liners almost completely full with batter.

3. Place the pan in the middle of the oven and bake for 15-17 minutes or until a toothpick inserted in the center comes out clean.

4. Allow the cupcakes to cool for about 3 minutes in the pan, then take them out and allow them to cool upside down on a cooling rack. This will help create cupcakes with a dome top.

5. Allow the cupcakes to cool completely before adding the frosting.

CHOCOLATE BUTTERCREAM

1. In a mixing bowl, combine the butter and vegetable shortening, beat using an electric mixer until fluffy. Add in the cocoa powder, and gently mix by hand with a spatula.

2. Begin to add the powdered sugar, 1 cup at a time, mixing by hand first, then with the electric mixer. Continue adding powdered sugar until the frosting tastes good to you.

PEANUT BUTTERCREAM

1. In a mixing large bowl, combine the butter and vegetable shortening, beat using an electric mixer until fluffy.

2. Add in the peanut butter, beat using electric mixer.

3. Begin to add the powdered sugar, 1 cup at a time, mixing by hand first, then with the electric mixer.

Continue adding powdered sugar until the frosting tastes good to you.

FROSTING

1. In a piping bag fit with piping tip, add chocolate buttercream to one side of the bag and peanut butter buttercream to the other. Push the buttercream down into the bag. Pipe the buttercream onto the cupcakes, starting on the outside edge and working your way into the center, progressively stacking the frosting as you get to the center.

CHOCOLATE CUPCAKES WITH CARAMEL



Yeld: 14 Serves

INGREDIENTS

CHOCOLATE CUPCAKES

1/2 cup salted butter 1 cup sugar 2 eggs 1/2 tsp vanilla extract 6 tbsp water 6 tbsp cocoa powder 1 cup all purpose flour 1/2 tsp baking soda 6 tbsp Kahlua

KAHLUA ICING

1/2 cup salted butter 1/2 cup shortening*

4 cups powdered sugar 4-5 tbsp kahlua caramel sauce sea salt

DIRECTIONS

2. Preheat oven to 350 degrees.
3. Beat butter and sugar until light in color and fluffy, about 2-3 minutes.
4. Add eggs, one at a time, beating just until blended.
5. Add vanilla, water and cocoa powder to another bowl and whisk until smooth.
6. Add chocolate mixture to batter and mix until combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
7. Combine flour and baking soda in a separate bowl.
8. Alternate adding the flour mixture and kahlua to the batter. Begin by adding half of the dry mix, then mix well. Add the kahlua and mix well, scrapes down the sides as needed. Add the remaining flour mixture and beat until smooth.
9. Fill cupcake liners about half way. Bake for 16-18 minutes, or until a toothpick inserted comes out with a few crumbs.
10. To make icing, beat butter and shortening until smooth.
11. Add 2 cups of powdered sugar and beat until

smooth.

12. Add 4 tbsp Kahlua and remaining powdered sugar and beat until smooth. Add additional Kahlua if needed to get the right icing consistency.
13. Pipe icing onto cupcakes.
14. Drizzle cupcakes with caramel sauce and a sprinkle of sea salt.

APPLE CUPCAKES

INGREDIENTS

- 1½ cups cake flour
- 1 cup all-purpose flour
- 3 tsp. baking powder
- ¼ tsp. salt
- 1 cup butter, room temperature
- 1½ cups brown sugar
- 4 eggs, room temperature
- ½ cup buttermilk
- 1½ cups apple sauce
- 1 tsp. vanilla
- 1½ tsp. cinnamon
- ½ tsp. ground ginger
- ¼ tsp. nutmeg

FILLING

- 2 apples, cored and cubed
- 1 tbsp. brown sugar
- 1 tbsp. butter

- Salt
- ¼ tsp. cinnamon
- 1 tsp. all-purpose flour

TOPPING

- ½ cup butter, room temperature
- ½ cup old-fashioned oats
- ¼ cup all-purpose flour
- ½ tsp. cinnamon

BUTTERCREAM

- ¾ cup butter, room temperature
- 1½ cups confectioners' sugar
- 1 tsp. vanilla
- ¼ cup brown sugar
- 1-2 tbsp. heavy whipping cream

DIRECTIONS

FILLING

1. Heat butter in a small saute pan over medium heat. Once melted, stir in sugar, salt, cinnamon, and apples. Stir constantly until apples are tender, about 5 minutes. Mix in flour and cook for another minute or two. Remove from heat and cool.

TOPPING

1. Combine all the topping Ingredients into a bowl and mix until well combined.

CAKE

2. In the bowl of a stand mixer, add the butter and sugar. Beat until light and fluffy, about 5 min. Beat in the eggs one at a time, making sure to combine well before adding the next. Add vanilla and applesauce: mix well.

3. Sift together the flours, baking powder, cinnamon, ginger, nutmeg, and salt.

4. With the mixer on low, add in the flour mixture and buttermilk alternatively, always starting and ending with the dry Ingredients. Mix until just combined.

5. Preheat the oven to 350F.

6. Line a cupcake tray with cupcake liners. Add a bit of batter to the bottom of each liner, maybe ⅓ of the way. Evenly place the filling into each liner. Top with remaining batter. This should make about 12 cupcakes. Spread out the topping onto each

cupcake.

7. Place tray into the oven and bake for 18-20 minutes, or until toothpick comes out clean. Allow to cool slightly in tray and then move cupcakes to wire rack to finish cooling.

8. If decorating with buttercream, add the butter to the bowl of a stand mixer. Cream, on medium speed, until pale and fluffy (about 5 minutes.)

9. Sift in confectioners' sugar and add brown sugar.

10. Pour in vanilla and heavy whipping cream, mixing until combined. Mix on medium/high speed until whipped and fluffy, a good 3-4 minutes.

11. Decorate cupcakes and serve.

MINT ICE CREAM CUPCAKES

INGREDIENTS

CUPCAKES

- 24 chocolate cupcakes, baked and cooled
- 1/2 carton (about .75 quart) mint chip ice cream
- Mint Chip Frosting
- Mini Chocolate Chips, for garnish

MINT FROSTING

- 12 tablespoons unsalted butter, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 1/4-1/2 teaspoon peppermint extract
- 4-6 tablespoons heavy whipping cream
- 4-5 drops green food coloring, optional
- 1/2 cup mini chocolate chips

DIRECTIONS

1. Start with 24 cupcakes that have been baked and completely cooled. You can use a chocolate box mix, or your favorite from scratch recipe.
2. Place the cupcakes on a cookie sheet lined with wax paper. Make room for a second cookie sheet lined with wax paper in your freezer.
3. To prep the cupcakes: use a pairing knife to cut a large circle in the top of the cupcake. Cut down almost to the bottom of the cupcake, then lift out the cut part. You should end up with a cone shaped chunk of cake. Slice the cone off of each of the cupcake pieces. (You need to make the piece of cake smaller, because the cupcake will be filled with ice cream.) See this post for photo Directions.
4. Prepare all the cupcakes for the ice cream, then place your second cookie sheet in the freezer. Work in batches of 3-4 cupcakes, filling with ice cream, then placing on the cookie sheet that's in the freezer.
5. Scoop about 1-2 tablespoons of ice cream into the center of each cupcake. Place the top back on and press gently. Put the cupcake on the cookie sheet in the freezer. Continue until all the cupcakes are filled and in the freezer.
6. Cover the cupcakes with plastic wrap (leaving them on the cookie sheet) and freeze for at least 4 hours before serving. You can place them in a single layer in large Ziploc bags and freeze for up to 1 month before serving.
7. To make the frosting: beat butter with a hand or a stand mixer until smooth. Mix in powdered sugar slowly, then add vanilla and peppermint extract. Start with 1/4 teaspoon peppermint extract then taste and add more as desired. Mix in 1 tablespoon of heavy whipping cream at a time, mixing well, until you've reached your desired consistency.

8. When ready to serve, have your frosting ready. Remove a cupcake from the freezer, frost as desired, and serve immediately. Top with additional mini chocolate chips for garnish.

CLASSIC CUPCAKES WITH CHOCOLATE BUTTERCREAM

INGREDIENTS

CUPCAKES

- 1/2 cup unsalted butter (1 stick), melted
- 1 large egg plus 1 egg yolk
- 1 cup granulated sugar
- 6 ounces (about 1/2 cup) Greek yogurt
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt, optional and to taste

CHOCOLATE BUTTERCREAM FROSTING

- 1/2 cup unsalted butter (1 stick), softened
- 1/2 heaping cup unsweetened natural cocoa powder, sifted
- 2 1/2 to 3 cups confectioners' sugar, sifted is ideal
- 1 teaspoon vanilla extract
- splash cream or milk, only as needed for consistency

- chocolate sprinkles, optional for garnishing

DIRECTIONS

1. Preheat oven to 350F. Line a Non-Stick 12-Cup Regular Muffin Pan with paper liners; set aside.
2. Cupcakes - In a large, microwave-safe bowl, melt the butter, about 1 minute on high power.
3. Allow the butter to cool momentarily, and add the egg plus yolk, sugar, yogurt, vanilla, and whisk to combine.
4. Stir in the flour, baking powder, optional salt, and mix until just combined and free from large lumps; don't overmix or cupcakes will be tough.
5. Using a medium 2-inch cookie scoop, place about 2 tablespoons of batter per cupcake into each of the 12 cavities so they're solidly 3/4 full. There will likely be enough batter for a 13th cupcake, and either lick the bowl or discard it.
6. Bake for 18 to 19 minutes, or until tops are golden, set, slightly domed, and springy to the touch. A toothpick inserted in the center should come out clean or with a few moist crumbs, but no batter. Allow cupcakes to cool in pan for 5 to 10 minutes before transferring to a wire rack to cool completely. While they cool, make the frosting.
7. Frosting - To the bowl of a stand mixer fitted with the paddle attachment, add the butter and beat on medium-high speed until pale, light and fluffy, about 5 minutes. Stop to scrape down the sides of the bowl as necessary.
8. Add the cocoa, 2 1/2 cups confectioners' sugar, vanilla, and beat on medium-high speed until fluffy, about 5 minutes. Stop to scrape down the sides of the bowl as necessary.
9. Based on texture and taste preferences, optionally add 1/2 cup additional sugar.
10. Transfer frosting to a piping bag and frost the cooled cupcakes.

11. Optionally, garnish each cupcake with a pinch of sprinkles.

AVOCADO CUPCAKES

INGREDIENTS

MILK CHOCOLATE CUPCAKES

- 1 cup cake flour
- ⅔ cup sugar
- ⅓ cup cocoa powder
- 1 pinch of baking soda
- 1 pinch of salt
- ¾ cup water
- ⅓ cup oil
- 1 egg, beaten
- 1 teaspoon vinegar

AVOCADO BUTTERCREAM

- ½ an avocado
- ½ tablespoon butter, softened
- 1¼ cup powdered sugar
- ½ teaspoon vanilla

DIRECTIONS

1. Whisk the dry Ingredients together until well mixed.
2. Add the wet Ingredients and stir until moistened. The batter will be thinner than typical cake batter.
3. Pour into a lined muffin pan, filling each cupcake about ¾ of the way full. They pop straight up, so you can fill them up closer to the top if you want.
4. Bake at 350 for about 12 minutes.
5. Avocado Buttercream
6. With an electric mixer, blend the avocado and butter together. Add the vanilla and powdered sugar. If it's too thick, add a tbs. of milk. If it's too thin, add more sugar.
7. To put the frosting neatly on the cupcakes, scoop it into a snack-size plastic bag, cut off the tip, and squeeze out the frosting into nice little spirals on top of the cupcakes.

CAKES

CARAMEL CHEESECAKE

Yeld: 8 Serves

Time: 90 Minutes

INGREDIENTS

butter 70g, melted

digestive biscuits 150g

full-fat soft cheese 400g

double cream 100ml

dulce de leche 200g, plus more to serve

eggs 2, beaten

DIRECTIONS

1. Heat the oven to 170C/fan 150C/gas 31/2. To make the base, mix the butter and biscuits until they looks like damp breadcrumbs. Butter and line the base of a 22cm springform tin, pack the biscuit mixture into the base and chill.
2. For the filling, mix the cheese, cream, dulce de leche and eggs to a smooth paste. Put this mix in the tin with the biscuit base and cook for 45 minutes until it is set, but still has a slight wobble. Cool to room temperature, then chill until ready to serve. Spread more dulce de leche on top.

THE NEW 2016 BROWNIES RECIPE



Yeld: 9 Serves

Time: 40 Minutes

INGREDIENTS

¼ cup (1/2 stick) unsalted butter

¼ cup unsweetened applesauce

¾ cup white sugar

2 large eggs

½ cup unsweetened cocoa powder

½ tsp salt

½ tsp baking powder

½ tbsp vanilla extract

¾ cup unbleached all-purpose flour

¼ cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 F.
2. In medium bowl, add cocoa, applesauce, eggs, salt, baking powder, and vanilla and whisk until all blended and smooth. Add chocolate chips on top, but do not stir in yet.
3. In a separate small bowl, microwave butter until melted (30 seconds). Add sugar, and microwave again for 30 seconds.
4. Pour melted butter and sugar over chocolate chips sitting on cocoa mixture and stir.
5. Add flour and stir until everything is well blended and smooth.
6. With a spatula, transfer to a lightly greased 8x8 glass dish.
7. Bake for 25 minutes. Let cool in dish before cutting.

THE ULTIMATE BLUEBERRY CAKE



INGREDIENTS

1 (15.25 oz) box of yellow cake mix

4 cups of fresh blueberries

3 tbsp cornstarch

3/4 cup white granulated sugar

1/2 cup butter (1 stick) cut into 1/2 inch chunks

DIRECTIONS

1. Preheat oven to 350F. Grease a 9 x 13 inch baking pan. Add 3 cups of blueberries to the pan, spreading evenly across. Sprinkle cornstarch evenly across. Sprinkle sugar evenly across.
2. Sprinkle cake mix on top of blueberries, trying to spread evenly across. Spread butter chunks evenly on top. Sprinkle remaining 1 cup of blueberries on top.
3. Bake for 45-55 minutes or until cake mix is golden brown and no raw cake mix remains. Let cake cool for about 30 minutes before serving and eating.

APPLE CAKE WITH CARAMEL



INGREDIENTS

APPLE CAKE

3 granny smith apples, peeled and cored 2 cups all purpose flour 1 tablespoon baking powder 1 tablespoon cinnamon

1 teaspoon nutmeg

1 teaspoon salt

½ cup (1 stick) unsalted butter, softened ½ cup light brown sugar ⅓ cup honey

½ cup sour cream

½ cup unsweetened almond milk 2 large eggs

2 teaspoons vanilla

CARAMEL

1 cup granulated sugar

6 tablespoons unsalted butter, cut into pieces ½ heavy cream

1 teaspoon salt

DIRECTIONS

1. Preheat oven to 350 degrees. Lightly grease an 8 inch springform pan.

2. Slice all three apples, with two of the apple chop them in until you have a large dice.

3. In a bowl, mix the flour, baking powder, cinnamon, nutmeg and salt. Set aside.

4. In a stand mixer, beat the butter until smooth. Add the sugar and honey and beat until fluffy.

5. Next add the sour cream and beat until combined, followed by each egg, one at a time, mixing well after each addition.

6. Scrape down your bowl, add vanilla and beat an additional time.

7. Finally, beat in the milk. The batter may appear to be curdled, but that's perfectly normal.

8. Stir in the flour mixture, beating until you get a smooth, creamy, beige batter.

9. Stir in the chopped apples and spread into the prepared pan. Arrange the remaining apple slices over top, overlapping them slightly, in a circular patter over the batter.

10. Put the pan on the top rack of the oven for 40-50 minutes. Once a toothpick or skewer is inserted and comes out dry, the cake is done.

11. Allow the cake to cool completely.

12. Heat sugar in a medium saucepan over medium heat, stirring constantly with a rubber spatula, The sugar will start to form hard clumps but will eventually melt into a thick brown amber liquid. Be careful not to burn.

13. Once the sugar has completely melted, immediately add the butter. The butter will bubble rapidly so be careful. Stir the butter into the caramel until it is completely melted, about 2 minutes.

14. Very slowly, pour the heavy cream into your pan. Again, this will bubble and splatter so be careful. Allow the mixture to boil for one minute.

15. Remove from the heat and stir in salt.

16. Allow to cool slightly before drizzling over the apple cake. If done over the entire cake, serve immediately. If serving over a longer period of time, drizzle over each slice individually as served.

FLOURLESS CHOCOLATE BLENDER CAKE



Yeld: 12 Serves

Time: 60 Minutes

INGREDIENTS

1 extra-large or 2 small ripe banana(s), peeled

1 large egg

heaping 1/2 cup creamy peanut butter

3 tablespoons honey

1 tablespoon vanilla extract

1/4 teaspoon baking soda

pinch salt, optional and to taste

heaping 1/2 cup mini semi-sweet chocolate chips, plus more for sprinkling on top

DIRECTIONS

1. Preheat oven to 350F and spray a 9-inch round cake pan with cooking spray; set aside.
2. To the canister of a blender, add all Ingredients except chocolate chips and blend on high speed until smoothy and creamy, about 1 minute.
3. Add chocolate chips and stir in by hand; don't use the blender because it will pulverize them.
4. Turn batter out into prepared pan, smoothing the top lightly with a spatula if necessary.
5. Evenly sprinkle with a tablespoon or two of extra chocolate chips.
6. Bake for about 25 minutes, or until the cake is set in the center, springy to the touch, and a toothpick inserted into the center comes out clean, or with a few moist crumbs, but no batter. Due to variances in moisture levels in bananas, peanut butter, oven and climate variances, baking times will range. Start watching closely at 20 minutes, and always bake until done. Allow cake to cool in pan for about 15 minutes, or until it's firmed up and is cool enough to remove from pan.

THE ULTIMATE BANANA CAKE

INGREDIENTS

FOR THE CAKE

1 1/2 cups sugar

1/2 cup (1 stick) unsalted butter, softened 2 large eggs

1 teaspoon vanilla extract 3 medium ripe bananas

2/3 cup milk

1 teaspoon baking soda

1/8 teaspoon salt

2 1/4 cups all-purpose flour

FOR THE CREAM CHEESE FROSTING

2 oz. cream cheese, softened 3/4 cup confectioners' sugar 6 tablespoons unsalted butter, melted 1/2 teaspoon vanilla extract

TOPPINGS

Caramel sauce

1/4 cup semisweet chocolate chips, melted or chocolate syrup 1/4 cup mini chocolate chips 1/4 cup salted peanuts

1/2 jar Maraschino cherries, cut in half sprinkles

DIRECTIONS

1. Preheat oven to 350 degrees F. Spray an 8-x-8-inch baking pan with nonstick spray.

2. In a stand mixer, combine sugar, butter, eggs, and vanilla. Mix on medium speed for 3 minutes or until well incorporated.

3. Meanwhile, smash 3 large bananas (use a potato masher) and add to the mix.

4. Slowly add milk, soda, salt, and flour and mix until well combined.

5. Pour batter into the prepared baking pan and put into oven. Bake for 30 minutes or until a toothpick inserted in the middle comes out clean. Let cake cool completely.

6. Once cake is cooled, prepare the cream cheese frosting by mixing together the cream cheese, confectioners' sugar, butter and vanilla until smooth and creamy. Spread evenly over the top. Drizzle caramel sauce over the cream cheese frosting (as much as desired), followed by melted chocolate or chocolate syrup. Add cherries, mini chocolate chips, peanuts and sprinkles. Place in the fridge for 2 hours or until cream cheese frosting is set. Cut into squares and serve.

COFFEE AND CHOCOLATE CAKE



INGREDIENTS

FOR THE CAKE

2 cups cake flour

¾ cup cocoa

1½ teaspoons baking soda ¾ teaspoon salt

¾ cup butter, room temperature 2 cups golden brown sugar 3 large eggs

1½ teaspoons vanilla extract 1 cup buttermilk

4 teaspoons instant espresso powder dissolved in ¾ cup hot water

FOR THE PEANUT BUTTER FROSTING

1½ cups butter, softened 1½ cup creamy peanut butter 4½ cups powdered sugar 4 tsp dark rum

3 tsp vanilla

6 Tbsp heavy cream

FOR THE RUM DRIZZLE

¾ cup brown sugar

½ cup Dark Rum

1 tablespoon unsalted butter

DIRECTIONS

CAKE LAYERS

1. Position rack in center of oven; preheat to 325. Generously butter two 9-inch cake pans; dust with cocoa, tapping out excess. Line bottom of pan with parchment paper.

2. Sift 2 cups cake flour, cocoa, baking soda and salt into medium bowl.

3. Using electric mixer, beat butter in large bowl until smooth. Add brown sugar and beat until well blended, about 2 minutes.

4. Add eggs, 1 at a time, beating well after each addition. Mix in vanilla.

5. Add flour mixture in 3 additions alternately with buttermilk in 2 additions, beating just until blended after each addition.

6. Gradually add hot espresso-water mixture, beating just until smooth.

7. Divide batter between pans; smooth tops. Bake cakes until tester inserted into center comes out clean, about 40 minutes. Cool cakes in pans on rack 15 minutes. Run small knife around sides of pans to loosen cakes. Invert cakes onto racks; lift pans off cakes and remove parchment. Place wire rack atop each cake, invert again so top side is up.

8. Cool completely.

9. Mark each cake layer with toothpicks halfway up

the sides; use the toothpicks as a guide to cut each cake layer in half.

FROSTING

1. In the bowl of a stand mixer, cream together the peanut butter and butter for 2-3 minutes.

2. Add the powdered sugar, scrape the sides of the bowl and mix on high for one minute.

3. Add the rum and vanilla and mix in.

4. Add the heavy cream and beat until smooth; scraping the sides. Beat for 3 minutes on high. Use immediately

RUM DRIZZLE

1. Put all of the Ingredients into a medium size saucepan. Heat until bubbly and cook for one minute. Cool completely.

2. Putting it all together:

3. Spread a tablespoon of frosting in the middle of your cake plate to help hold cake in place. Brush crumbs from one cake layer and put in the middle of the plate. Drizzle one Tablespoon of rum drizzle over cake layer and spread 1 and ½ cups of frosting on cake, smoothing to edges. Repeat with all layers.

4. Swirl frosting over top of cake and either pipe rosettes in the center of the cake on the top or dollop additional frosting and swirl in center.

5. Gently pour rum drizzle over cake; letting pool on top and drip down the sides. Serve.

LEMON AND CHEESE CREAM CAKE

INGREDIENTS

CAKE

2 cups sugar

2 1/2 cups cake flour 1 1/2 teaspoons baking powder 1 1/2 teaspoons baking soda 1 teaspoon kosher salt 1 tablespoon pure vanilla extract 2 eggs

1/2 cup oil

1 cup milk

1 cup boiling water 2 1/2 teaspoons lemon extract zest & juice of 1 lemon

FROSTING

1 cup unsalted butter, room temperature 8 ounces cream cheese, room temperature 1 teaspoon pure vanilla extract 1 1/2 teaspoons lemon extract 3 1/2 cups powdered sugar

MIDDLE BIT

1/2 cup baker’s choice of jam

CANDIED LEMON TOPPING

lemon, cut in 1/4 inch slices 1/2 cup sugar

1/2 cup water

DIRECTIONS

1. In a small saucepan, stir the sugar and water together until the mixture becomes clear.

2. Drop in your slices of lemon and allow to cook in the syrup for 1 minute before taking the mixture off of the heat.

3. Refrigerate until you are ready to frost your cake Heat oven to 350°F. Grease and flour two 9-inch round baking pans.

4. In a large bowl, combine all dry Ingredients. Add eggs, milk, oil, vanilla, lemon extract, and lemon zest and juice.

5. Beat with a hand mixer on medium speed for 2 minutes. Stir in boiling water (batter will be thin). Pour into 2 prepared cake tins.

6. Bake for 30-35 minutes, or until a knife comes out clean in the center.

7. In a large bowl, beat the cream cheese, butter, vanilla, lemon extract, and salt with a hand mixer on medium high speed.

8. Add in the powdered sugar in 3 additions, beating in between each time.

9. Place a dollop of frosting on a cake stand (this will hold the cake and prevent it from sliding). Place a layer of cake on the stand, frost the top with the lemon cream cheese frosting, then a thick layer of jam.

10. Place the second layer of cake on top. Frost the

sides before frosting the top. Add on your candied lemon babies.

BASIC CHOCOLATE PUDDING CAKE



Yeld: 12 Serves

Time: 60 Minutes

INGREDIENTS

2 1/2 cups all-purpose flour

2 1/4 cups packed light brown sugar, divided 3 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup chocolate chips

2 tablespoons unsalted butter

2 ounces unsweetened chocolate 2 cups buttermilk

1 teaspoon vanilla extract

1/2 cup plus 2 tablespoons unsweetened 2 1/2 cups boiling water

DIRECTIONS

1. Preheat the oven to 350 degrees F. Grease a 9 x 13-inch baking pan and set aside.

2. In a large mixing bowl, combine flour, 1 cup of the brown sugar, baking powder, baking soda, and salt. Whisk until well combined. If there are lumps of brown sugar, use your hands to break them up. Stir in chocolate chips and set aside.

3. In a small saucepan, melt the butter and chocolate together over medium-low heat.

4. In a separate small saucepan, heat buttermilk over low heat until barely warmed. You don't want it to bubble or boil. Remove from heat.

5. Remove chocolate and butter mixture from heat and stir in the vanilla. Pour mixture over dry Ingredients. Add the buttermilk and stir until combined. Spread into the prepared pan.

6. Combine the remaining 1 1/4 cups brown sugar with the cocoa in a small bowl. Whisk until smooth, using your hands to break up any brown sugar clumps. Sprinkle mixture evenly over the chocolate cake batter.

7. Pour the boiling water evenly over the cake.

8. Carefully transfer the pan to the oven. Bake for 30-35 minutes or until the center is firm to the touch.

9. Remove cake from oven and cool on a cooling rack for at least 30 minutes before serving. To serve, invert each serving on a plate so that the fudge sauce

on the bottom becomes a topping. Spoon any extra sauce in the pan over the top. You can serve the cake at room temperature or warm. Top with ice cream, if desired.

THREE COLORS CAKE

INGREDIENTS

101 g all-purpose flour 31 g unsweetened cocoa powder
2.5 g baking soda

0.5 g baking powder

1 g kosher salt

56 g eggs

126 g granulated sugar

2 g vanilla paste

86 g mayonnaise

105 g water, at room temperature

GRAHAM STREUSEL

50 g almond flour

50 g graham crumbs

50 g light brown sugar

25 g all-purpose flour

1 g vanilla powder

60 g unsalted butter, cold, cut into 1/2 inch dice

CHOCOLATE CREAM

233 g heavy cream

100 g whole milk

66 g granulated sugar

10 g unsweetened cocoa powder 1 g salt

66 g egg yolks

125 g dark chocolate, melted

MERINGUE

50 g egg whites

75 g granulated sugar

1 g vanilla paste

DIRECTIONS

1. To start, line three 3 inch diameter and 1.75 inch tall ring molds with acetate and place on a silpat lined baking sheet. Set aside.

2. For the cake, preheat the oven to 325 F. Line a half sheet pan with a silpat or spray lightly with nonstick spray, line with parchment paper, and spray the parchment.

3. Sift the flour, cocoa powder, baking soda, and baking powder into a medium bowl. Add the salt and stir to combine.

4. Place the eggs, sugar, and vanilla paste in the bowl of a stand mixer fitted with the whisk attachment and mix on medium-low speed for about 1 minute to combine. Increase the speed to medium and whip for 5 minutes, until the mixture is thick and pale yellow. Scrape down the sides and bottom of the bowl, then whip on medium-high speed for another 5 minutes, or until the mixture has thickened. When the whisk is lifted, the mixture should form a slowly dissolving ribbon.

5. Add the mayonnaise and whip to combine. Remove the bowl from the mixer stand and fold in the dry Ingredients and water in 2 additions each.

6. Pour the batter into the prepared pan and, using an offset spatula, spread it in an even layer, making sure that it reaches into the corners. Bake for 10 minutes, until a skewer inserted into the centre comes out sean and the cake springs back when lightly touched. Set on a cooling rack and cool completely.

7. Lay a piece of parchment on the back of a sheet pan. Run a knife around the edges of the cake to loosen it and invert it onto the parchment. Remove the silpat or parchment from the top of the cake. Place in the freezer for at least 30 minutes.

8. Cut out three 3-inch diameter rounds from the cake while it is still frozen and place in the ring molds. Wrap the remainder of the cake in plastic wrap and freeze for up to 2 weeks (this is extra).

9. For the streusel, preheat the oven to 325 F. Line a baking sheet with parchment paper.

10. Combine the almond flour, graham crumbs, sugar, vanilla powder, and flour in a small bowl. Whisk to combine. Add the butter and quickly break it up with your fingertips until the mixture resembles coarse meal. Spread the streusel on the baking sheet in an even layer and freeze for 10 minutes.

11. Bake for 12 to 15 minutes, stirring the streusel every 4 minutes. Remove from the oven and cool completely. Spoon 40 g of streusel into each ring hold and gently press into the holds Store the remainder in an airtight container at room temperature for up to 4 days or freeze for up to 2 weeks.

12. For the custard, combine the milk and cream in a medium saucepan set of medium-high heat. In a small bowl, whisk together the egg yolks, sugar, and cocoa powder until slightly paler in colour.

13. When the milk mixture has come to a boil, slowly pour a small amount into the yolk mixture, whisking continuously. Continue tempering the yolks with the milk mixture, then transfer all of back into the

saucepan. Cook over medium-low heat, stirring continuously with a rubber spatula, until the mixture has thickened enough to coat the back of a spoon and a thermometer reads 82 C.

14. Remove from heat and strain through a fine-mesh sieve into a bowl set over an ice bath. While the mixture is still warm, add the melted chocolate and emulsify with an immersion blender. Place a piece of plastic wrap directly on the surface of the custard and refrigerate for at least 3 hours, or overnight.

15. Fill a piping bag with the chocolate custard and pipe into the molds until it reaches the top of the molds. Smooth the top with an offset spatula and freeze for 4 hours, or overnight.

16. Remove the rings from the cakes, but keep the acetate on. Add a second layer of acetate 0.5 inches higher than the original acetate over top the original acetate. Place the rings back on.

17. For the meringue, combine the egg whites and sugar in the bowl of a stand mixer set over a saucepan of barely simmering water. Whisking constantly, bring the mixture to 60 C, then transfer to the stand mixer and whip on high speed until stiff peaks form, about 8 minutes. Add the vanilla paste and whip for 1 minute to combine.

18. Pipe the meringue into the rings until it reaches the top of the second layer of acetate. Smooth the top with an offset spatula and freeze for 30 minutes.

19. Place into the fridge 4 hours before serving but remove the rings and both layers of acetate while frozen. When ready to serve, use a handheld torch to toast the meringue while being careful not to scorch

the custard.

CHOCOLATE BUTTERCREAM BROWNIES CAKE



INGREDIENTS

1 cup chocolate chocolate drink mix ¾ cup butter, softened 1½ cup flour

2½ cups sugar

4 eggs

1 tb vanilla

½ chocolate bar

1 tsp. salt

FROSTING

6 tb unsalted butter, softened ¼ cup unsweetened cocoa powder ¼ tsp. salt

1¼ cups powdered sugar 1 tb milk

½ tsp. vanilla extract

DIRECTIONS

1. Combine chocolate drink mix, flour, sugar and salt in a bowl and mix. Add softened butter, eggs and vanilla and beat on LOW until well combined. Fold in ½ cup chocolate bar (grated) and mix well.

2. Spread into a greased 9x13. Bake at 350 for 30-35 minutes. Let cool completely.

3. For frosting, mix butter, cocoa, vanilla and salt in a bowl until well combined. Slowly add powdered sugar and milk and beat until well combined. Spread over cooled brownies. Sprinkle with mini M&Ms.

4. If you don’t like frosting, you can choose to make a ganache instead of buttercream. In this image, the frosting is with a ganache. You don’t have to do this, I just love it this way. See what works better for you.

APPLE CAKE WITH CARAMEL



Yeld: 10 Serves

Time: 3 Hours

INGREDIETNS

APPLE SPICE CAKE

1 cup flour

1/2 tsp baking soda

1 tsp baking powder

1/4 tsp salt

1/2 tsp cinnamon

1/4 tsp cloves

1/4 tsp allspice

1/2 stick butter, room temperature 1/2 cup brown sugar

1 egg

3/4 cup unsweetened applesauce

VANILLA BUTTERCREAM

2 stick butter, room temperature 1/2 cup vegetable shortening 1 tsp vanilla paste (or extract or vanilla bean pods) 5-7 cups powdered sugar

CARAMEL DRIZZLE

1/4 cup heavy cream

1 tbsp butter, unsalted 1/4 tsp salt

1/2 tsp vanilla extract 6 tbsp sugar

1 tbsp light corn syrup 1 tbsp water

DIRECTIONS

1. Preheat the oven to 350º F.

2. Using butter, grease the bottom and sides of an 6 inch round cake pan or springform pan and line the bottom with a round piece of parchment paper. To ensure even baking, place a bake even strip around the pan. You can make your own homemade bake even strip by cutting a towel or shirt to fit the size of your pan. Get the fabric really wet, then squeeze out the dripping water but do not squeeze it too dry. Secure the fabric around the pan with a safety pin.

3. In a small bowl combine the flour, baking soda, baking powder, salt, cinnamon, cloves, and allspice. Mix well.

4. In a larger bowl, combine the butter and brown sugar. Beat using an electric mixer until creamy, about 1 minute.

5. Add in the egg, beat again with the mixer.

6. Add in the applesauce, mix by hand with a spatula.

7. Gradually add in the flour mixture, mixing by hand until it’s incorporated.

8. Scrape the batter into the prepared cake pan, using a spatula to evenly spread it out.

9. Bake for 23-25 minutes, or until a toothpick inserted in the center comes out clean.

10. Once the cake is done, allow it to cool in the pan on a cooling rack for 10 minutes. After 10 minutes, carefully remove the cake from the pan. If using a

springform pan, remove the sides and bottom. Allow the cake to cool completely on a cooling rack. Once cool, remove the parchment paper round from the bottom of the cake. If you need to level the top of your cake, do so now using either a cake lever or knife. Make sure the cake is completely cooled, then wrap the cake in plastic wrap and place it in the refrigerator. This cake is good for up to one week like this.

11. In a mixing large bowl, combine the butter and vegetable shortening, beat using an electric mixer until fluffy, 2 minutes.

12. Add in the vanilla paste, beat using electric mixer.

13. Begin to add the powdered sugar, about 1-2 cups at a time, mixing by hand first, then with the electric mixer. Continue adding powdered sugar until the frosting tastes good to you.

14. Spread a small amount of buttercream on a 6 inch round cardboard cake circle. Place your first layer of cake on top of the cardboard. Put buttercream on top of the first layer and spread it as even as possible with an offset spatula. Decide how much or how little frosting you want in-between each layer, you can measure the frosting, I'd use 1/3 to 1/2 cup in between each layer.

15. Repeat this process for each layer of cake. Once all of the layers are stacked and frosted, spread some frosting on the top of the cake.

16. Next, go back and fill in the gaps between the cake layers with more frosting. The frosting between the layers does not need to look perfect. Use a small offset spatula to get the frosting in between the

layers and to spread it around the cake. Don’t completely cover the cake layers as they are suppose to still be visible.

17. Place the entire cake in the freezer or fridge for 20 minutes to harden the buttercream.

18. Once the caramel sauce is cooled, use a spoon to drizzle the caramel around the center and sides of the cake, allowing it to drip down the sides.

19. For decoration, add cinnamon sticks, nuts or another garnish to the top of the cake.

CHOCOLATE CHEESECAKE WITH COOKIE DOUGH (NO BAKE)

INGREDIENTS

CRUST

4 tablespoons butter, melted 2 1/2 cups chocolate cookie crumbs

FILLING

4 (8-ounce) blocks cream cheese, softened to room temperature 1 cup sugar

4 large eggs

1 teaspoon all-purpose flour 1 teaspoon vanilla

1 cup sour cream

COOKIE DOUGH

½ cup butter, softened

½ cup sugar

½ cup packed light brown sugar 2 tablespoon water or milk

2 teaspoon vanilla extract

1 cup all-purpose flour

1/4 teaspoon salt

1 cup mini chocolate chips

An additional 1 cup mini chocolate chips to fold into the batter with the cookie dough balls

GARNISH

1 cup heavy whipping cream, whipped to stiff peaks Mini chocolate chips, for sprinkling

DIRECTIONS

1. In a medium bowl, combine the butter and sugars for the cookie dough. Add the water (or milk), vanilla and blend. Mix in the flour, salt and the chocolate chips. The dough will be fairly soft. Gently roll the dough into small balls and place them on a wax paper lined plate or baking sheet. Place them in the freezer to harden while making the rest of the cheesecake.
2. Lightly grease the bottom and sides of a 10-inch springform pan. In a medium bowl, combine the butter with the chocolate cookie crumbs. Press onto the bottom and about halfway up the sides of the prepared pan.
3. Using an electric mixer on high speed, beat the cream cheese, sugar, eggs and flour until smooth. Add the vanilla and sour cream and mix just until blended.
4. Pour half the batter into the prepared crust. Gently stir in the cookie dough balls and the additional 1 cup mini chocolate chips into the remaining batter. Pour into the pan, spreading the batter to the sides of the pan and evening it out across the top. Wrap your springform pan tightly in a couple layers of foil. Place the pan directly into a bigger pan that's filled about halfway full of water. Obviously, you don't want the water to be higher than the foil, or the water will seep into your cheesecake, and that would be bad news for all.
5. Bake the cheesecake at 325 degrees for one hour. Turn off the oven and prop the door open several inches. Let the cake sit in the oven for an additional 30 minutes. Remove the cake from the oven and let it cool completely on a wire rack. Refrigerate until chilled To serve, cut into slices and top with whipped cream and mini chocolate chips.

CARAMEL AND CHOCOLATE CUPCAKES

INGREDIENTS

CHOCOLATE CUPCAKES

- 1/2 cup salted butter
- 1 cup sugar
- 2 eggs
- 1/2 tsp vanilla extract
- 6 tbsp water
- 6 tbsp cocoa powder
- 1 cup all purpose flour
- 1/2 tsp baking soda
- 6 tbsp Kahlua

KAHLUA ICING

- 1/2 cup salted butter
- 1/2 cup shortening
- 4 cups powdered sugar
- 4-5 tbsp kahlua

CARAMEL SAUCE

- a pinch of salt

- sugar

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Beat butter and sugar until light in color and fluffy, about 2-3 minutes.
3. Add eggs, one at a time, beating just until blended.
4. Add vanilla, water and cocoa powder to another bowl and whisk until smooth.
5. Add chocolate mixture to batter and mix until combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
6. Combine flour and baking soda in a separate bowl.
7. Alternate adding the flour mixture and kahlua to the batter. Begin by adding half of the dry mix, then mix well. Add the kahlua and mix well, scrapes down the sides as needed. Add the remaining flour mixture and beat until smooth.
8. Fill cupcake liners about half way. Bake for 16-18 minutes, or until a toothpick inserted comes out with a few crumbs.
9. To make icing, beat butter and shortening until smooth.
10. Add 2 cups of powdered sugar and beat until smooth.
11. Add 4 tbsp Kahlua and remaining powdered sugar and beat until smooth. Add additional Kahlua if needed to get the right icing consistency.

12. Pipe icing onto cupcakes. I used Ateco icing tip 844, which is similar to the Wilton 1M.

13. Drizzle cupcakes with caramel sauce and a sprinkle of sea salt.

BASIC CREAM CAKE



Yeld: 12 Serves

Time: 3 Hours

INGREDIENTS

FOR THE CAKE

1 1/3 cups all-purpose flour 1/2 cup unsweetened cocoa powder 3/4 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon fine salt

1 1/4 sticks (10 tablespoons) unsalted butter, room temperature 1/2 cup packed light brown sugar 1/2 cup granulated sugar

3 large eggs, room temperature 1 teaspoon vanilla extract

2 oz. bittersweet chocolate, melted and cooled 1/2 cup buttermilk, room temperature 1/2 cup boiling water

2/3 cup mini chocolate chips 1 tablespoon all-purpose flour

FOR THE FROSTING

8 oz. cream cheese, room temperature Pinch of salt

1/2 cup granulated sugar

1 teaspoon vanilla extract

2 cups heavy cream, cold

3 cups crushed oreos

DIRECTIONS

1. Begin by making the cake. Preheat oven to 350 degrees F. Butter and flour three 8 inch cake pans. In a medium sized bowl, sift together the flour, cocoa powder, baking soda, baking powder, and salt.
2. In a large bowl using an electric mixer, beat the butter on medium speed until creamy. Add the sugars and beat for another couple minutes, until light and fluffy. Add the eggs one at a time, beating after each addition until incorporated. Then beat in the vanilla. Lower the mixer speed to low, and mix in the melted chocolate.
3. Add the dry Ingredients and the buttermilk alternately, beginning and ending with the dry Ingredients (do the dry Ingredients in 3 batches and the buttermilk in 2). Beat after each addition just until incorporated. Use a rubber spatula to scrape down the sides and bottom of the bowl. Still mixing on low speed, add in the boiling water.
4. Toss the chocolate chips with the tablespoon of flour, then use a spatula to stir the chocolate chips in.
5. Divide the batter evenly among the three cake pans, and if necessary use a spatula to spread the batter out in the pans.
6. Bake for 15 to 18 minutes, until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for about 5 minutes, and then remove them from the pans and place them on wire racks to complete cooling. Once the cakes are completely cooled, wrap them separately in plastic wrap and place them in the freezer for at least an hour.
7. To make the frosting, in a large bowl combine the cream cheese, salt, and sugar. Cream together using an electric mixer until smooth and creamy. Then

mix in the vanilla.

8. In a separate large bowl, use an electric mixer to beat the cream into stiff peaks. Then use a rubber spatula to gently fold the cream into the cream cheese mixture. Then fold in the crushed oreos.
9. To frost the cake, place one cake layer on the bottom of your cake round or cake plate. Use an offset spatula to spread the top with a layer of frosting. Stack the second layer, then another layer of frosting, then the final layer. (It's best, if you can, to find the most flat layer for the top, and if your layers have risen quite a bit you can use a serrated knife to cut a bit off to make them flatter.) Then spread the top and the sides with frosting. To make the icing smooth, run your spatula under hot water and gently run it over the frosting.
10. Store the cake in the refrigerator until serving.

CHOCOLATE BUNDT CAKE WITH BISCUITS DOUGH (NO BAKE)

Yeld: 14 Serves Time: 90 Minutes

COOKIE DOUGH(YOU WILL NEED 1/4 ONLY)

1 cup butter 1 cup sugar 1/2 cup brown sugar 2 eggs 2 tsp vanilla 2 1/4 c flour 1 tsp baking soda 1/2 tsp kosher salt 1 12oz bag semisweet chocolate chips

1. In a stand mixer, cream the butter and sugars together.
2. Mix in the eggs and vanilla until fully incorporated.
3. In a separate bowl, mix the flour, baking soda and salt, then gradually add to the butter/sugar mixture.
4. Add the chocolate chips and stir.
5. Spoon onto an ungreased cookie sheet and bake at 350 degrees for 10 minutes, or until the edges turn light brown.

INGREDIENTS

1 cup m&m'milk chocolate harvest candies

1 cup unsalted butter, softened

2 cup sugar

2 eggs

4 tbsp cocoa powder

2 tsp vanilla extract

1 cup sour cream

2 tsp baking soda

2½ cups all-purpose flour

¼ tsp kosher salt

1 cup boiling water

1x cream cheese

DIRECTIONS

1. Prepare chocolate chip cookies: swapping out the chocolate chips for the 1 cup of M&M's®. Reserve ¼ of the dough, and wrap the rest in plastic and place in the fridge for later use.

2. Preheat oven to 325 degrees. Grease a bundt pan with shortening or butter, then coat in an even layer of cocoa powder. Tap out the excess and set aside.

3. In a large mixing bowl beat the butter and sugar until light and fluffy, around 5 minutes. Beat in the eggs, one at time, until fully incorporated, then mix in the cocoa powder, vanilla extract, and sour cream.

4. Whisk together the flour, baking soda, and salt and slowly add to the mixture.

5. Gently beat in the boiling water on low speed. Pour the batter into the prepared bundt pan.

6. Roll the cookie dough into small balls and plop them into the cake batter in the bundt cake, pressing down just slightly.

7. Bake for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

8. Allow the cake to cool for 10 minutes in the pan before flipping out onto a cooling rack to cool completely.

9. Remove the lid and foil from the icing, then place in the microwave and heat for 15 second intervals until smooth and pourable. Slowly pour over cooled

bundt cake, allow to set.

PUMPKIN MOUSSE SWEET CAKE

INGREDIENTS

FOR THE CRUST

30-40 ginger snap cookies-crushed into crumbs 3 tablespoons of butter, melted pinch of salt

FOR THE FILLING

1 1/2 cups heavy cream 12 oz cream cheese, softened 1 cup pumpkin puree 1 1/2 teaspoons pumpkin pie spice 1 1/4 cup powdered sugar 1/4 cup chopped pecans 1/4 cup toffee bits an extra pinch of cookie crumbs, pecans & toffee for garnish

DIRECTIONS

1. Preheat the oven to 350F. In a large bowl, stir together the cookie crumbs, melted butter and salt. Stir to moisten and then press into the bottom of a 7-inch spring form pan OR a 9 inch pie dish.

2. Freeze crust for 10 minutes and then bake for 10 minutes. Allow to cool on a wire rack while you prep the filling.

3. Whip the heavy cream in a stand mixer with a whisk attachment until medium-stiff peaks form. Scrape the whipped cream into a separate bowl and wipe the mixer bowl out. (No need to wash it.)

4. Switch to the paddle attachment and beat the cream cheese until smooth and creamy. Add the pumpkin, pumpkin pie spice, and powdered sugar, mixing until smooth.

5. Remove the bowl from the mixer and gradually fold in about 2/3 of the whipped cream, saving the rest for the topping. Mixture will be thick and creamy.

6. Fold in the chopped pecans and toffee bits. Spread the filling into the cooled crust. Cover with plastic wrap and chill overnight or until filling has firmed up.

7. Spread the remaining whipped cream over the torte and garnish with a crushed gingersnap, chopped pecans, or toffee.

8. Chill until right before serving

EASY COCONUT AND CHOCOLATE CAKE WITH RUM



Yeld: 16 Serves

Time: 3 Hours

INGREDIENTS

2 cans coconut milk

4 cups maple syrup and/or agave nectar 5 tablespoons vanilla

8 oz. dark chocolate, around 70%

3 cups unsweetened coconut flakes 1-1/2 cup pecans

1 cup coconut oil

2 tablespoons rum

2 tablespoons arrowroot powder 2-1/2 teaspoon salt

1-3/4 cups brown rice flour 3/4 cup garbanzo bean flour 1-1/3 cup cocoa powder

1 tablespoon baking soda

CHOCOLATE CAKE

1-3/4 cups brown rice flour 3/4 cup garbanzo bean flour 1-1/3 cup cocoa powder

1 tablespoon baking soda

1-1/2 teaspoon salt

1 cup coconut oil

2 cups maple syrup

2 cups water

1 tablespoon vanilla

COCONUT FILLING

1 can + 1 cup coconut milk 1-1/4 cup maple syrup or agave nectar 3/4 tsp. salt

2 tablespoons arrowroot powder 2 tablespoons vanilla

3 cups coconut flakes, toasted 1-1/2 cups pecans

RUM SYRUP

1/2 cup agave nectar

1/4 cup water

2 tablespoons rum

1 tablespoon vanilla

CHOCOLATE GANACHE

3/4 cup coconut milk

1/4 cup agave or maple syrup 1 tablespoon vanilla

8 oz. dark chocolate, chopped

DIRECTIONS

1. Preheat the oven to 350F.

2. Grease two 9-inch cake pans and line the bottoms with parchment paper.

3. In a large bowl, whisk together the maple syrup, water, vanilla, and coconut oil. In a medium bowl, sift together the remaining Ingredients and whisk together thoroughly. In a large bowl, whisk together the wet Ingredients. Slowly whisk the dry Ingredients into the wet until there are no lumps.

4. Pour the batter into the pans and bake for about 25-28 minutes, or until somewhat firm. Set the cakes on the counter to cool. Once they are no longer hot, assemble the cake;

5. While the cakes are baking and cooling, make the coconut filling, rum syrup, and chocolate frosting.

6. To toast the coconut, spread evenly over a cookie sheet and bake for about 5 minutes at 350F. Take it out, stir it around with a spatula, and put back in the oven, checking and stirring every few minutes, until evenly golden brown.

7. While the coconut is toasting, spread the pecans over another cookie sheet and bake for 7-8 minutes, until well browned and fragrant. Remove from oven and let cool for a few minutes, then transfer to a cutting board and chop.

8. In a stainless steel saucepan, bring the coconut milk, agave, and salt nearly to a boil, then reduce heat to medium-low and simmer uncovered for around 10

minutes. Try not to boil it, because the coconut milk can lose some of its flavor. Mix together the arrowroot and vanilla and whisk in. Cook for another 5 minutes or so, until thickened, whisking often to activate the arrowroot. Remove from heat and stir in the pecans and coconut. It will thicken slightly as it cools.

9. For the syrup, bring all Ingredients to a boil in a small saucepan and simmer for around 10 minutes, until it resembles a thin syrup. It will thicken slightly upon cooling.

10. For the ganache, place the chocolate in a heat resistant bowl. In a small saucepan, heat the coconut milk, agave, and vanilla until it is about to boil. Pour over the chocolate and let it stand a minute. Stir with a spatula until smooth, slowly as to not create air bubbles. Let sit until room temperature, refrigerating if it is not firm enough to spread as frosting.

11. With a plastic spatula or utensil, loosen the cake around the edges of the pan. Remove the cake layers (this is easer if you refrigerate or freeze them for a short while beforehand) and place several toothpicks around the perimeter of the cake, halfway down. Using these as a guide, cut the cake in half horizontally with unflavored dental floss, wrapping it around the cake and tugging the ends toward each other until cut all the way through.

12. Set the first layer on a cake plate and with a pastry brush, douse liberally with the rum syrup. Spread a little less than 1/4 of the coconut frosting over the layer, being sure to reach the sides. Set another layer on top and repeat, brushing each layer with syrup and coconut filling. Be sure to save enough coconut

filling for the top; it's okay if there is more frosting on top than in the other layers, but too little frosting on top would be a problem.

13. With a frosting spatula, ice the sides with the chocolate frosting, saving a little to pipe around the edges. Run the spatula under hot water, dry, and use it to smooth the chocolate icing around the sides. With a piping bag and tip, pipe a decorative border of chocolate icing around the top and bottom edges of the cake.

EASY SNACK CAKE WITH LOTS OF BANANA CHUNKS AND CHOCOLATE



INGREDIENTS

CAKE

2 cups all purpose flour 1 1/2 tsp baking powder 1/2 tsp salt

3/4 cup unsalted butter, room temperature 1 cup sugar

2 eggs

1 tsp vanilla

1/2 cup milk

1 cup mashed bananas 1 1/2 cups chocolate chunks

FROSTING

1 cup butter, room temperature 3 cups powdered sugar 1/3 cup unsweetened cocoa 1 tsp vanilla

1 Tbsp milk

DIRECTIONS

1. Preheat oven to 350 F. Grease and flour a 9 X 13 inch baking dish.
2. In a medium bowl, whisk together flour, baking powder and salt until combined. Set aside.
3. In a mixing bowl, cream butter and sugar. Add eggs and vanilla and mix until combined. Add milk, continuing to mix until combined. With the mixer on low, slowly add flour and mix until just combined. Mix in mashed bananas. Stir in chocolate chunks.
4. Pour batter into prepared dish and bake for 30-35 minutes or until done.
5. Remove from oven and cool completely.
6. For frosting: Using a mixer, beat butter and vanilla until smooth. Sift powdered sugar and cocoa together and slowly add to mixer while on low. Increase to medium and beat until completely incorporated. Add milk a teaspoon at a time until desired creaminess.

SIMPLE DUCLE DE LECHE CAKE WITH BANANA LAYERS

Yeld: 10 Serves

Time: 60 Minutes

INGREDIENTS

TOPPING

1 can (14 oz) sweetened condensed milk

LAYERED BANANA CAKE

3/4 cup unsalted butter, room temperature 1 1/2 cups Extra Fine Granulated Sugar 3 large eggs, room temperature

3/4 cup plain yogurt

2 large ripe bananas, mashed

2 teaspoons vanilla extract

2 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

DULCE DE LECHE FROSTING

16 ounces cream cheese, room temperature 1 can (14 oz) sweetened condensed milk 2 cups Confectioners Powdered Sugar 1/2 teaspoon salt

DIRECTIONS

1. Start by making the dulce de leche. Place two 14 ounce cans of sweetened condensed milk (labels removed) on their sides into a large pot of boiling water. Lower heat and simmer for 2 1/2 hours. Make sure water covers top of can at all times (pouring in more water every 30 minutes or so). Allow cans to cool to room temperature before opening. This last step is very important because if you open a hot can the dulce de leche will gush out and burn you.
2. While dulce de leche is cooling, make banana layer cake. Preheat oven to 350°F. Grease three 8-inch cake pans. Set aside.
3. In a large bowl, cream butter and sugar on medium speed. Add in eggs, yogurt, mashed bananas, and vanilla extract, mixing well.
4. In a separate bowl, combine flour, baking powder, baking soda, and salt. Slowly fold into wet Ingredients, mixing until combined.
5. Scoop batter evenly into prepared pans and bake for roughly 35 minutes, until each cake is golden brown and a knife comes out clean when inserted into the center. Allow to cool for at least 10 minutes before removing from pan and cooling completely on a wire rack.
6. While cakes are cooling, prepare dulce de leche frosting. Whip cream cheese, 1 can of prepared dulce de leche, and powdered sugar until smooth. Frost top of each cake layer and stack. Frost sides and top completely. Place in freezer for 5-10 minutes to cool frosting.
7. In a small microwave-safe bowl, stir 1/2 of remaining can of dulce de leche with salt, then heat in microwave for 25 seconds. Remove cake from refrigerator and drizzle warmed dulce de leche over

top of cake.

APPLE AND COFFEE CAKE

INGREDIENTS

CAKE

- ½ cup unsalted butter + more to grease pan
- 1½ cups light brown sugar, lightly packed
- 2 large eggs
- 2 cups flour
- 1 tsp baking soda
- 1½ tsp cinnamon
- 1 tsp allspice
- 1 tsp ground ginger
- ½ tsp ground cardamom
- ½ tsp salt
- 1 cup plain Greek yogurt
- 1 tsp vanilla extract
- 2 cups peeled, cored and chopped apples

CRUMBLE

- ½ cup light brown sugar, lightly packed
- ½ cup flour

- ½ tsp cinnamon
- ¼ tsp allspice
- 4 Tbsp unsalted butter, softened

CARAMEL DRIZZLE

- 1 cup light brown sugar, lightly packed
- ½ cup half-and-half
- 4 Tbsp salted butter
- 1 tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees. Grease a 9"x13" glass baking dish with butter.
2. In a large bowl, cream together the butter and brown sugar until light and fluffy. Add the eggs one at a time, beating well after adding each. Fold in the yogurt and vanilla.
3. In a medium bowl, combine flour, baking soda, cinnamon, allspice, ginger, cardamom and salt. Slowly add dry Ingredients to wet Ingredients until fully combined. Fold in apples. Spread batter evenly across the greased baking dish.
4. In a small bowl, combine crumble Ingredients. Sprinkle over the batter in the baking dish. Bake for 35 minutes.
5. While the cake is baking, prep the caramel sauce. Mix the brown sugar, half-and-half, butter and vanilla in a small saucepan. Cook over medium-low

heat, stirring slowly, until the sugar dissolves and the mixture thickens. This should take around 8-10 minutes. Remove from heat and pour sauce into a jar. Refrigerate until cooled.

6. Once the cake is out of the oven, drizzle caramel over the cake. Serve cake warm.

THE BIG CAKE: CHOCOLATE, BUTTERCREAM FROSTING AND GANACHE

INGREDIENTS

TRIPLE LAYER CHOCOLATE CAKE

- 2¼ cups plain flour
- 2¼ cups white sugar
- 1½ cups unsweetened cocoa powder
- 2¼ teaspoons baking soda
- 2¼ teaspoons baking powder
- 1½ teaspoon salt
- 3 eggs, at room temperature
- 1½ cups buttermilk
- ¾ cup canola oil
- 2 teaspoons vanilla extract
- 1 cup + 2 tablespoons hot coffee
- ¾ cup semi-sweet chocolate chunks or chips

SALTED CARAMEL

- ½ cup water
- 1½ cups caster sugar (330g)

- 90g unsalted butter, cubed
- ¾ cup cream
- ½ -1 tsp table salt
- 1 teaspoon vanilla extract

CARAMEL POPCORN

- ½ cup salted caramel
- a few cups of plain popcorn (1/4-1/3 cups of kernels)
- ¼ teaspoon baking soda

SALTED CARAMEL CREAM CHEESE BUTTERCREAM

- 225g unsalted butter, softened at room temperature
- 120g Philadelphia cream cheese
- ½ cup salted caramel, at room temperature
- 1 tsp vanilla
- 3.5-4 cups icing sugar (430-480g)

CHOCOLATE GANACHE

- 200g dark chocolate, very finely chopped
- ½ cup cream

DIRECTIONS

1. Triple Layer Chocolate Cake

2. Preheat the oven to 175°C. Grease and line three x 20cm round cake tins with baking paper.

3. In a bowl, sift together the flour, sugar, cocoa, baking soda, baking powder and salt. Set aside.

4. In a separate bowl, beat together the eggs, buttermilk, canola oil and vanilla until smooth.

5. Gradually add the dry Ingredients to the wet Ingredients on a low speed until almost combined. Add the hot coffee and mix until just combined. Gently fold in the chocolate chunks.

6. Divide the batter among the three cake tins and bake for 20-25 minutes or until the tops are just set and a skewer comes out just clean. Remove from the oven to cool. After 20 minutes or so, remove from the tins and place cakes on cooling rakes or paper-lined flat plates to cool completely. The cakes need to be completely cool before you start frosting - normally a couple of hours.

7. Make the salted caramel and caramel popcorn in the few days before you assemble the cake, and make the buttercream immediately prior to assembly.

8. For the caramel, heat the butter and cream in a small saucepan over a low heat until the butter is melted and the mixture is combined. Remove from the heat.

9. Place the sugar and water in a large pot over a low heat, stirring until the sugar is dissolved. Stop

stirring and cook on a high heat until the mixture reaches a dark amber colour (usually about 10 minutes and when it reaches ~175°C/350°F on a candy thermometer).

10. Quickly whisk in the cream and butter mixture, but be careful here as it boils up vigorously with a lot of steam, so you may want to wear an oven mitt or similar to protect your hand.

11. Remove from the heat and add the salt and vanilla extract, stirring to combine. Leave to cool and then taste to adjust the salt.

12. Set aside in a jar or similar - you will be using this caramel in the popcorn, the buttercream and to drip over the finished cake.

13. Preheat the oven to 150°C and line a baking tray with baking paper. Make the popcorn according to packet Directions, in a popcorn machine or in a pot

14. Place popped popcorn in a large bowl.

15. Heat the caramel until almost boiling. Add the baking soda, stir as it fluffs up and quickly pour over the popcorn. Toss the caramel through the popcorn until evenly coated and then spread out over the baking tray in an even layer. Bake for 10 minutes, turning once after 5 minutes. Leave to cool. Store in an airtight container.

16. Using a stand mixer fitted with a paddle attachment or a handheld electric mixer, beat the softened butter until pale and creamy, about five minutes.

17. Add the cream cheese, caramel and vanilla and beat at low speed until fully incorporated. Gradually

increase speed and continue beating until light and fluffy, scraping down the sides of the bowl with a spatula, about 3-4 minutes.

18. Add the icing sugar in three lots, beating on low speed until combined. Beat on medium high speed until smooth and fluffy while scraping down the sides (about 2 minutes)

19. Make the salted caramel and the salted caramel popcorn. Just before assembly, make the salted caramel cream cheese buttercream.

20. If your cakes have domed at all, cut off the top with a serrated knife to flatten.

21. Place the first layer, flat side up (upside-down) on a cake stand. Cut out few strips of baking paper and slide under the edges of the cake (see picture above) to catch any drips, so when you have finished icing the cake you can pull them out and end up with a clean-edged cake stand/plate.

22. With a knife or offset spatula, spread the top with caramel buttercream (use just under a cup, or enough to make a layer a similar size to in the picture). It doesn't matter if the buttercream goes over the edge a little as it will be incorporated into the frosting on the sides of the cake. Place the second layer on top and spread evenly with frosting. Repeat with the third layer, but this time also frost the sides of the cake with the remaining frosting.

23. If you are at all worried about the structural stability of your, cut 3-4 wooden skewers to the height of your cake and poke them through the three layers to stop them from sliding over each other.

24. Place in the fridge to set slightly while you make the chocolate ganache.

25. Place very finely chopped chocolate a small bowl. Bring cream to boiling point and pour over the chocolate, making sure the chocolate is all covered. Leave for five minutes then stir with a fork until smooth and glossy.

26. Once you have made the chocolate ganache, remove the cake from the fridge and pour the ganache over the top of the cake. Use a knife or offset spatula to spread it over the top, creating drips down the sides.

27. Leave to set for 10-15 minutes. At this point you can remove the baking paper strips from the cake stand.

28. Just before serving, stack the caramel popcorn on the top of the cake, interspersing handfuls of popcorn with drizzles of extra salted caramel to stick it all together. You will probably end up with extra popcorn.

29. Drizzle any extra salted caramel over the sides of the cake.

PUMKIN CAKE V2

INGREDIENTS

- 1 box yellow cake mix
- 1 can (16 oz.) pumpkin
- 1 can (12 oz.) evaporated milk
- 3 eggs
- 1 1/2 cup sugar
- 4 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1/2 cup chopped pecans
- 1/2 cup chopped walnuts
- 1 cup melted butter
- whipped topping

DIRECTIONS

1. Preheat oven to 350F.
2. Grease bottom of 9X13 pan.
3. Combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt in bowl then pour it into your pan.
4. Sprinkle your dry yellow cake mix evenly over pumpkin mixture.
5. Sprinkle chopped pecans and walnuts over the cake mix.
6. Drizzle melted butter evenly over everything.
7. Bake your pumpkin crunch cake for 55 minutes or until top is turning golden brown. Cool completely, cut and serve with whipped topping. Refrigerate leftovers.

THE SIMPLE RECIPE: CHOCOLATE CAKE NEWBIE LEVEL

INGREDIENTS

CAKE

- 1 cup all-purpose flour
- ½ cup whole-wheat or white whole-wheat flour
- 1 ½ cups unsweetened cocoa powder
- ½ cup white sugar
- ½ cup brown sugar, packed
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¾ teaspoon salt
- 1 cup sour cream
- ½ cup milk
- 4 eggs, beaten
- ½ cup butter, melted
- ¼ cup maple syrup
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips

FOR THE FROSTING

- 2 cups chocolate chips
- 1 cup sour cream, at room temperature

DIRECTIONS

1. Preheat the oven to 350° F. Butter a 9-x 9-inch baking pan, line it with parchment paper, and butter the paper, too. In a large bowl, mix together all of the dry Ingredients (flour through salt). In another bowl, mix together the wet Ingredients (sour cream through vanilla extract). Make a well in the center of the dry Ingredients, add the wet Ingredients, and fold with a rubber spatula until everything is just incorporated. Fold in the chocolate chips. Bake the cake for about 50 minutes, or until the center is set and a tester comes out clean.
2. Once the cake has cooled completely, melt the chocolate chips in a double boiler or in the microwave. Mix the melted chocolate chips and the room temperature sour cream using either a whisk, a stand mixer, or hand beaters. Let the frosting cool slightly so that it thickens a bit. If it becomes too thick and clumpy for your liking, gently melt it in a double boiler or the microwave and whisk until smooth. Use a rubber or offset spatula to frost the cake.

STRAWBERRY CHEESECAKE (NO BAKE)

INGREDIENTS

- 200g gluten free digestive biscuits
- 100g unsalted butter, melted
- 500g Philadelphia cream cheese
- 1 tsp vanilla extract
- 170g icing sugar
- 135g pack of strawberry or raspberry jelly cubes
- 100ml boiling water
- 200ml evaporated milk
- 400g strawberries
- Zest of 1 orange

DIRECTIONS

1. Put the biscuits into a large bowl and crush into crumbs using the end of a rolling pin, then mix in the melted butter until thoroughly combined. Pour into a 20cm diameter loose bottomed cake tin and push down so you have a tightly packed, level layer covering the bottom of the cake tin. Put in the fridge whilst you start on the vanilla layer.

2. In a bowl, add 300g of the cream cheese and mix with a whisk until the cream cheese has loosened to a smooth consistency. Add the vanilla extract and 100g of the icing sugar then whisk again until combined. Take about 4 or 5 strawberries and chop into chunks, then add them to the mixture and stir in gently. Take the biscuit base out of the fridge and spread this vanilla layer on top. Put back in the fridge.

3. Next make the mousse layer. Chop the jelly into chunks and mix with 100ml of boiling water until dissolved. If the chunks aren't dissolving well, then put it in the microwave for 30 seconds or so and mix again. Set aside to cool slightly. Add the remaining 200g of cream cheese to a large bowl and mix using the whisk until it's smooth. Whisk in the remaining icing sugar, then whisk in the evaporated milk. Finally add the jelly mixture and whisk in. Pour this mixture onto the top of the cheesecake and put back in the fridge to set for at least an hour.

4. Once the mousse layer has set, you can decorate with the strawberries. Take the cheesecake out of the fridge and carefully slide out of the cake tin and onto a plate. Slice the strawberries into thin slices. Arrange the strawberries in a circle around the

cheesecake, starting from the outside and working your way in. Overlay the strawberries slightly so you’re not left with any gaps. Sprinkle the top with the orange zest and serve.

BLUEBERRY CHEESECAKE V2

INGREDIENTS

CRUST

- 2 cups raw nuts
- 1 cup dates or raisins
- pinch of salt

ORANGE CHEESECAKE

- 3 cups cashews
- 3/4 cup fresh orange juice
- 1/2 cup agave/maple syrup
- 1/2 cup melted coconut oil
- juice of one lemon
- zest of all the oranges you juiced
- pinch of salt

BLUEBERRY LAYER

- 2 cups organic blueberries
- 1/4 cup of the orange cheesecake mixture

DIRECTIONS

1. To make the crust: process the nuts and dates/raisins in your food processor until the nuts have become crumbs and the mixture sticks together when you press it. Press into the bottom of a spring-form pan and put in the fridge.
2. To make the orange cheesecake: blend all Ingredients (except orange zest) in your high speed blender until very smooth, then add in the orange zest with a spoon. Reserve 1/4 cup of this mixture for the blueberry topping – pour the rest onto your crust and put in the freezer.
3. To make the blueberry layer: blend the blueberries and the 1/4 cup of cheesecake mixture in your food processor or blender until creamy but still with small pieces of blueberry for texture. Spread this over your cheesecake and keep in the freezer or fridge overnight.

DARK CAKE

INGREDIENTS

- ½ cup/50g unsweetened cocoa powder
- ½ cup/100g light brown sugar, packed
- 1 teaspoon instant coffee
- 1 cup/250 ml hot water
- 1 stick/125g softened butter, plus some for greasing
- 1 tablespoon vegetable oil
- ¾ cup/150g superfine/caster sugar
- 1½ cups/225g all-purpose/plain flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 tablespoon vanilla extract
- 2 eggs

FOR THE FROSTING

- ½ cup milk
- 2 tablespoons light brown sugar
- 1½ sticks (3/4 cup) butter, cubed
- 11 ounces dark chocolate, chopped

DIRECTIONS

1. Preheat the oven to 350 degrees F/180 C.
2. In a mixing bowl whisk together the coco powder, instant coffee, brown sugar and hot water. Set aside.
3. In a separate bowl, mix the flour, baking powder, and baking soda together and set aside.
4. Cream the butter and sugar together, beating well until pale and fluffy.
5. Add the oil and the vanilla extract.
6. Add eggs, one at a time with a cup of the flour mixture in between eggs.
7. Mix in the rest of the dried Ingredients for the cake and fold in the cocoa mixture.
8. Divide the batter evenly between the two greased 9-inch round pans and bake for about 25-30 minutes, or until a cake tester comes out clean.
9. Take the pans out and put them on a wire rack for 5 to 10 minutes, before turning the cakes out to cool.
10. For the frosting: Put the milk, 2 tablespoons dark brown sugar and butter in a pan over medium heat and bring to a simmer
11. Place the chopped chocolate in a heat proof bowl. Add the simmering milk mixture and leave to sit for 5 minutes or until the chocolate softens enough to whisk and then whisk until smooth and glossy.
12. Let it stand for about 1 hour, whisking now and

again occasionally to keep it from becoming too stiff.

13. Frost the cooled cakes starting with topping one with a half a cup of icing and placing the other on top (bottom side up). Use the remaining frosting to frost the rest of the cake. If the frosting is quite soft once you've iced the cake, you can place it in the refrigerator until its set.

CHOCOLATE CHEESECAKE V2

INGREDIENTS

COOKIE DOUGH

- 1/2 cup butter
- 1/3 cup white sugar
- 1/3 cup dark brown sugar
- 1 1/2 tsp vanilla extract
- 1 cup plus 2 tbsp flour
- pinch salt
- 1 cup chocolate chips

COOKIE CRUMB CRUST

- 1 1/3 cups graham cracker crumbs
- 3 tbsp sugar
- 1/3 cup melted butter

VANILLA CHEESECAKE

- 2/3 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 eight ounce packages ounces cream cheese

- 1/2 cup whipping cream

CHOCOLATE GANACHE

- 1/3 cup whipping cream
- 1 1/3 cups chocolate chips

VANILLA WHIPPED CREAM

- 1 cup whipping cream
- 3 rounded tbsp icing sugar (powdered sugar)
- 1 tsp pure vanilla extract

DIRECTIONS

1. For the dough, combine the sugar, butter, vanilla extract and fold in just until a dough forms. Add the flour and salt. Finally mix in the chocolate chips.

2. Chill the dough in the fridge for at least an hour.

3. Break off small nuggets of the dough about the size of the top of your forefinger. Place them on a parchment lined tray and keep chilled in the fridge. About 3/4 of these dough nuggets will go into the cheesecake batter. Reserve the other 1/4 to garnish the cheesecake after it is baked, cooled and glazed.

4. For the crumb crust, in a small bowl, combine the graham cracker crumbs, sugar and the melted butter.

5. Press into the bottom of a lightly greased or parchment lined 9 inch spring form pan. (Grease bottom only!) Parchment paper is ideal here because it makes it very easy to release the cheesecake from the bottom of the pan.

6. For the vanilla cheesecake, cream together the cream cheese, sugar, the eggs(one at at time), vanilla extract. Finally blend in a ½ cup of whipping cream.

7. Fold in 3/4 of the chilled cookie dough pieces. Pour over the prepared base and bake at 300 degrees F for 60 – 70 minutes. The cheesecake does not have to brown at all in order to be fully baked; the surface of the cheesecake should lose any shine when the cake is properly baked. It can still be slightly wobbly just at the center at this point.

8. Remove the cake from the oven and run a sharp knife completely around the edge of the pan. This will allow for the cheesecake to shrink as it cools and hopefully not crack (Allow the cheesecake to cool thoroughly on a wire rack at room temperature. (NOT in the fridge). Refrigerate after fully cooled.

9. Top with chocolate ganache and vanilla whipped cream as well as the reserved cookie dough pieces.

10. In a small saucepan, heat almost to boiling:

11. Remove from heat and pour in

12. Let stand for 5 minutes, then stir until smooth. Pour evenly over the cheesecake when it is still in the pan. Return to the fridge to let the chocolate set.

13. Beat to firm peaks and use to garnish the edges of the cheesecake. If you don’t have a piping bag just cut a half inch opening off the corner of a large Ziploc bag and use that to squeeze the whipped cream onto the cheesecake.

SIMPLE LAVA CHOCOLATE CAKE

INGREDIENTS

- 4 oz. semi-sweet baking chocolate, chopped
- 6 T. butter, cubed
- ⅓ cup granulated sugar
- 2 eggs
- 4 T. all-purpose flour
- 2 tsp Knees peanut butter
- 1 + ½ T. unsweetened cocoa powder

DIRECTIONS

1. Preheat oven to 425 degrees. Spray 2 8 oz. ramekins with non-stick cooking spray. Place 1 tablespoon of cocoa powder in the first ramekin. Swirl the cocoa powder all around the ramekin and tap out the extra in the second ramekin. Add in the remaining ½ tablespoon of cocoa powder and discard the excess cocoa powder once ramekin is covered.

2. In a medium-sized microwave-safe bowl, add in the chopped semi-sweet chocolate and butter. Microwave in 30 second intervals and stir after each 30 seconds. Do this 3 to 4 times until the chocolate is smooth and completely melted.

3. Set aside and let cool for 10 minutes.

4. Add in the granulated sugar and eggs and whisk until thoroughly incorporated.

5. Add in the all-purpose flour. Using a spatula, mix until the flour is barely combined.

6. Pour batter into the 2 ramekins.

7. Place a large teaspoon of the peanut butter in the center of each ramekin. Make sure to press it down a little and cover it with the cake batter.

8. Place the two ramekins on a quarter sheet pan and place in the oven. Bake for about 14 minutes. The outside of the cakes will be baked and the center will still be very jiggly.

9. Serve immediately. If you're feeling crazy, add a scoop of ice cream to the cake.

OREO CAKE

INGREDIENTS

CHOCOLATE LAYER CAKE

- 3/4 cup unsweetened cocoa powder (not dutch process)
- 1 and 1/2 cups granulated sugar
- 1 and 1/2 cups cake flour1
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large eggs, at room temperature2
- 1/4 cup vegetable or canola oil
- 1 cup full fat sour cream or full fat Greek yogurt, at room temperature
- 2 teaspoons vanilla extract
- 1/2 cup hot coffee or hot water
- 1 cup milk chocolate chopped
- 1 15.25 ounce package Oreos

OREO CREAM

- 1/4 cup unsalted butter, softened to room temperature
- 1/4 cup shortening3

- 2 and 1/2 cups confectioners' sugar
- 2 Tablespoons milk or cream
- 2 teaspoons vanilla extract

CHOCOLATE BUTTERCREAM

- 3/4 cup unsalted butter, softened to room temperature
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar
- 1/4 cup milk or cream
- 16 additional Oreo cookies, pulsed into a fine crumb

DIRECTIONS

1. Position oven rack in the center of the oven. Preheat to 350°F (177°C). Generously spray two 9-inch cake pans with nonstick spray. Line the bottom of the pan with Oreos in a single layer; In a large bowl, using a handheld or stand mixer fitted with a paddle attachment, blend the cocoa powder, sugar, cake flour, baking soda, and salt together on low speed for 30 seconds. Add the eggs, oil, sour cream, and vanilla and mix for 1 minute on medium-low speed.
2. Remove the bowl from the mixer and add the coffee and chocolate chips; stir to combine. Some of the chocolate chips will melt as you stir. Try to avoid over mixing the batter.
3. Pour the batter into the prepared cake pans over the Oreos. Bake for 28-32 minutes or until a toothpick inserted in the center of the cakes comes out clean. Allow cakes to cool completely in the pan on a wire rack.
4. While the cake cools, make the Oreo Cream Filling. In a large bowl, using a handheld or stand mixer fitted with a paddle attachment, cream the butter and shortening together on high speed until fluffy. Add the confectioners' sugar, 1 cup at a time, alternating with the milk/cream and vanilla. The filling will be very thick, but you may add more milk/cream if you prefer. Set aside in the refrigerator.
5. While the cake cools, make the Chocolate Buttercream. In a large bowl, using a handheld or stand mixer fitted with a paddle attachment, cream the butter on high speed until fluffy, about 1 minute. Beat in the cocoa powder and vanilla on low speed, then add the confectioners' sugar 1 cup at a time, alternating with the milk/cream. The buttercream will be thick. Set aside in the refrigerator.
6. Once the cakes are cooled, assemble the cake. Place

1 cooled layer on a cake stand or large plate, Oreo cookie side down. Using an offset spatula or knife, cover the top with a 1-inch thick layer of Oreo Cream Filling. Top with the 2nd cake, Oreo cookie side up. Cover the tall layer cake with chocolate buttercream. Working quickly, cover the cake in Oreo crumbs. This will get a little messy, but just pat them up the sides with your hands and all over the top of the cake.

7. Slice and serve cake. Leftover cake can be covered and stored in the refrigerator for up to 3 days.
8. Make ahead tip: The cake layers can be baked, cooled, and covered tightly at room temperature overnight. Likewise, the frosting and filling can be prepared then covered and refrigerated overnight. Assemble and frost the cake the next day when you are ready to serve. Frosted cake can be frozen up to 2 months if you have room in the freezer. Thaw overnight in the refrigerator and bring to room temperature before serving.

UPSIDE-DOWN MEYER CAKE

INGREDIENTS

- ¾ cup butter, softened
- ⅔ cup packed brown sugar
- 3-4 Meyer lemons
- Zest of 2 large Meyer lemons
- 1 cup granulated sugar
- 2 eggs
- 1 cup all-purpose flour
- ¾ cup cornmeal
- 2 tsp baking powder
- ¼ tsp salt
- ½ cup milk
- 1 tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350°. Spray the inside of a 9-inch springform pan with oil and line the bottom with parchment paper. Spray the inside of the paper; set aside.
2. In a small saucepan over medium heat, bring brown sugar and ¼ cup of the butter to a boil, stirring constantly. Pour mixture into prepared pan and spread evenly.
3. Thinly slice Meyer lemons*, removing any seeds and discarding the ends. Layer lemon slices in pan, starting with one in the centre and working outwards. Slices should overlap by about half.
4. In a small bowl, mix together flour, cornmeal, baking powder, and salt; set aside.
5. In another small bowl, combine milk and vanilla; set aside.
6. Add ⅓ of flour mixture to butter mixture, scraping the sides of the bowl as needed. Add half the milk, mixing until well combined. Continue alternating adding the flour and milk all mixed. Pour batter into pan and spread evenly.
7. Bake until cake has browned and springs back to the touch, 50-55 minutes. Let cool in pan for about 2 hours before running a knife around the edges of the pan and releasing the cake.
8. Flip, cut with a serrated knife, and serve.

LEMON AND BLUEBERRY CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

- 2 cups fresh blueberries
- ½ cup water
- ½ cup sugar
- 2 tablespoons cornstarch, mixed with 2 tablespoons cold water
- 1 tablespoons vanilla extract

FOR THE CRUST

- 2 cups graham cracker crumbs
- 8 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar

CHEESECAKE FILLING

- 4 packages (8 oz.) cream cheese, softened
- 1 cup sour cream
- 2 tablespoons cornstarch
- 3 eggs
- 1⅓ cups sugar

- ½ cup graham cracker crumbs
- juice of one meyer lemon
- zest from one meyer lemon

DIRECTIONS

PREPARING THE BLUEBERRY SAUCE

1. The sauce can be made while the cake is cooking or many days in advance.

2. In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring to a low boil.

3. In a small bowl, mix the cornstarch with cold water until combined.

4. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

5. Remove from heat and gently stir in vanilla.

6. Let the sauce cool at room temperature. Measure ½ cup for your recipe, store the rest in jars in the fridge.

1.

PREPARING THE CRUST

1. In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.

2. Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the

sides. Make sure it is tight and compact.

3. Chill the crust for 15 minutes.

CHEESECAKE FILLING

1. Preheat oven to 325F.

2. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.

3. Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.

4. Remove crust from the fridge and pour the batter into the crust.

5. In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling. Carefully not to over mix.

6. Bake for about 1¼ hours or until center is almost set. Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until the cheesecake is at room temperature.

7. Transfer to the fridge. Refrigerate overnight or at least 6 hours before serving.

8. The cheesecake can be served with warm blueberry sauce.

9. Store in refrigerator.

CHOCOLATE BROWNIE CAKE WITH MASCARPONE

INGREDIENTS

FOR THE BROWNIE LAYERS

- 1 cup unsalted butter, melted
- 2 cup granulated sugar
- 4 large eggs
- 1 cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon salt
- ½ teaspoon baking soda

FOR THE COCONUT FILLING

- 1 cup walnuts, measure then grind
- 1 cup coconut flakes
- ½ cup heavy cream
- ½ cup sugar
- 1 egg yolk
- 3 tbsp. butter, room temperature

FOR THE VANILLA BUTTERCREAM

- 3 sticks of butter, softened
- 8 oz mascarpone cheese, chilled
- 2½ cups powdered sugar
- 1 vanilla bean
- pinch of salt

FOR THE CHOCOLATE GANACHE

- 8 ounces semisweet chocolate, chopped
- 2 tbsp. light corn syrup
- 3 tablespoons unsalted butter
- 1 cup heavy cream

DIRECTIONS

1. Preheat oven to 350°F.
2. Grease bottom of 3 8inch round pans with melted butter or cooking spray.
3. In the bowl of an electric mixer, whisk together melted butter and sugar until smooth. Add in each egg one at a time on low speed and whisk until well combined.
4. Using a large rubber spatula, gently stir in flour, cocoa, baking soda and salt.
5. Spread batter into the pans and bake for 25-30 minutes until set.
6. Remove and let cool completely before assembling the cake.

FOR THE COCONUT FILLING

1. Place the butter, walnuts and coconut in a large bowl and set aside.
2. In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolk until the mixture begins to thicken and coats the back of a spoon (180 degrees F.). Pour the hot custard immediately onto the walnut-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

FOR THE VANILLA MASCARPONE BUTTERCREAM

1. Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

2. Add sugar, ½ a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

3. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Cool to room temperature.

ASSEMBLE THE CAKE

1. Remove the cooled brownie layers from the pans. Set the first cake layer on a cake plate.

2. Top with a half of the coconut walnut filling, spread it evenly. Top the coconut wittier with ⅓ of the frosting, also spread evenly. Repeat the process with the second brownie cake layer. Third (top) layer, is covered in frosting only, no coconut mixture.

3. Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is dripping down.

4. Decorate with frosting if you have any remaining and chocolate sprinkles.

5. Chill the cake for at least 2 hours before serving.

DARK AND WHITE CHOCOLATE TRUFFLE CAKE

INGREDIENTS

CAKE LAYERS

- 6 ounces bittersweet chocolate, finely chopped
- 1 stick unsalted butter
- ½ cup unsweetened cocoa powder
- 1 cup water
- ⅔ cup mascarpone cheese, room temperature
- 3 large eggs
- 3 large egg yolks
- 1 cup granulated sugar
- 1 cup light brown sugar
- 1¼ cups all-purpose flour
- 1 tablespoon baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt

WHITE CHOCOLATE WHIPPED GANACHE

- 1 pound white chocolate, chopped

- ¾ cup heavy cream
- 2 tablespoons unsalted butter
- 2 cups powdered sugar

MILK CHOCOLATE WHIPPED GANACHE

- 1⅓ cups heavy cream
- 10 ounces milk chocolate, chopped
- 3 cups powdered sugar

DARK CHOCOLATE FROSTING

- 4 ounces dark chocolate, chopped
- 3 tablespoons granulated sugar
- ¼ cup corn syrup
- 6 tablespoons unsweetened cocoa powder
- ¼ cup plus 2 tablespoons water
- 1 pound (4 sticks) unsalted butter, softened
- ¾ cup powdered sugar

CAKE TRUFFLES

- 1½ cup milk chocolate ganache
- cake edges and top
- 10 ounces dark chocolate

DIRECTIONS

CAKE LAYERS

1. Preheat the oven to 350°.

2. Spray with non stick baking spray a 18x13 inch sheet cake pan and line with parchment paper, spray the parchment paper with baking spray. Set aside.

3. In a medium saucepan, melt the chopped chocolate with the butter over very low heat, stirring gently. Once chocolate has completely melted, remove the mixture from the heat and let cool slightly.

4. In a small saucepan, combine cocoa powder with the water and bring to a boil, whisking constantly. Let it cool slightly and then whisk the mixture into the melted chocolate. Whisk in the mascarpone cream cheese.

5. In a large bowl or in the bowl of an electric mixer fitted with the whisk attachment, beat the whole eggs, egg yolks and both sugars at medium speed until pale and fluffy, about 5 minutes. Beat in the chocolate mixture.

6. In a medium bowl, whisk together the dry Ingredients: flour, baking soda, baking powder and salt. Using a spatula, gently fold in the dry Ingredients into the cake batter until fully incorporated.

7. Transfer the batter to the prepared pan and bake the cake in the lower third of the oven for 25 to 30 minutes, until the centers spring back when lightly pressed.

8. Let the cake cool completely in the pans.

WHITE CHOCOLATE WHIPPED GANACHE

1. In a medium bowl set over a medium saucepan of simmering water, melt the white chocolate. Remove from the heat and set aside.

2. Discard the water from the sauce pan add the heavy cream and butter to the saucepan and heat until the butter is melted and small bubbles appear around the edges.

3. Whisk the hot cream mixture into the white chocolate. Lumps will start to appear, don't be afraid, continue to quickly mix until the mixtures combine and the lumps disappear. Set the bowl in a cool place for at least 1 hour.

4. Once the ganache has cooled down, using a hand mixer or an electric mixer whisk in the powdered sugar. Once you did this cool the mixture for a few minutes only and start layering it on the cake as if placed in the fridge it will stiffen.

MILK CHOCOLATE WHIPPED GANACHE

1. In a medium saucepan, heat the cream until small bubbles appear around the edges. Put the chopped chocolate in a heatproof bowl and pour the hot cream on top. Let stand for 2 to 3 minutes, until the chocolate has melted, then whisk until shiny and smooth. Set the bowl in a cool place for at least 1 hour.

2. Once the ganache has cooled down, measure 1½ cups of chocolate ganache and set aside for the cake truffles.

3. Using a hand mixer or an electric mixer whisk in the powdered sugar into the remaining chocolate ganache. Once you did this cool the mixture for a few minutes only and start layering it on the cake as if placed in the fridge it will stiffen.

DARK CHOCOLATE FROSTING

1. In a medium saucepan, melt the chocolate over very low heat, stirring frequently. In a small saucepan, whisk together the granulated sugar, corn syrup, cocoa and water and bring to a boil, whisking constantly. Remove from the heat and whisk in the melted chocolate. Let cool completely, about 30 minutes.

2. In the bowl of an electric mixer fitted with a wire whisk, beat the butter at medium speed until light and fluffy. Add the cooled chocolate mixture. With a spatula scrape the bowl and whisk until fully combined. With the mixer on low speed, beat in the confectioners' sugar, scraping and beating until fully combined.

CAKE ARRANGEMENT

1. Cut out a 5-by-11-inch cardboard rectangle.

2. Carefully transfer the cake from the pan to a working area. You will need someone's help on this one, as its easier if you carefully hold the parchment paper with the cake up and someone is pulling the pan.

3. Once the cake was transferred on a working area, place the cardboard one inch from the left corner and cut a rectangle. Repeat moving to the right, you will end up

with 3 rectangles. Using a cake leveler, level the top of the rectangles.

4. Transfer the cake edges and removed tops to a medium bowl and crumble with your hands. Set aside as that is what we will be using for the cake truffles. Using a cake lifter, transfer one of the rectangles to a flat rectangle platter, that is our first layer.

5. Spoon dollops of milk chocolate whipped ganache onto the cake and spread it evenly, make the layer as thick as you want, you must have just a little chocolate whipped ganache leftover.

6. Top with another cake rectangle and top it with white chocolate whipped ganache. Top with the final layer, if you have chocolate whipped ganache left spread it on the top layer.

7. Coat the sides and top of the cake with a thick layer of chocolate frosting and refrigerate to set the frosting.

8. Cake Truffles:

9. Mix cake truffles with chocolate ganache in a bowl using a fork until well combined, you can make small golf ball sized cake balls and place them on parchment paper and refrigerate until firm.

10. Or you can use a silicone petit four cakes or truffles form, press the cake truffle batter which is soft at this point into the form, refrigerate for a few hours and when ready remove from silicone form and top the cake.

11. In a medium bowl set over a medium saucepan of simmering water, melt the dark chocolate. Remove from the heat and set aside for a few minutes to cool

down. Pour the melted chocolate over the cake truffles and cake.

12. When serving the cake run a knife thru how water before slicing it while the cake is cold, and let the slices come to room temperature before serving.

PEANUT BUTTER CHEESECAKE WITH BROWNIE BOTTOM LAYER

INGREDIENTS

FOR THE BROWNIES

- 1 package of Brownie Mix
- 15 peanut butter eggs or cups
- For the Cheesecake:
- 16oz cream cheese, at room temperature
- 3 eggs
- 1 cup of sugar
- 2 cups creamy peanut butter
- 1 tbsp. vanilla extract

FOR THE CHOCOLATE GANACHE

- 1 Bakers Semi Sweet Chocolate Bar
- ½ cup of heavy cream

TOPPINGS

- 2 small packages of peanut M&Ms
- 1 small package of mini peanut butter cups

DIRECTIONS

1. Preheat the oven to 325 degrees F , butter a 9″ springform pan and set aside.

2. To make the brownies: follow the Directions on the box, once the batter is prepared pour it into the pan and cover with a layer of peanut butter cups.

3. To make the cheesecake: beat the cream cheese and peanut butter together on medium speed until smooth. Add the sugar, vanilla extract and continue to beat on medium speed until well combined. Reduce the speed to low and add the eggs one at a time, beating until combined after each addition. Using a spatula, scrape the bowl and mix on low for another 30 seconds. Pour the cheesecake filling on top of the brownies & PB cups.

4. Bake for 45 minutes to one hour or until the sides of the cheesecake are set and the middle just slightly jiggles. Turn of the oven, open the door slightly and let the cheesecake cool inside for one hour. Transfer the cake to a wire cooling rack and cool at room temperature for 2 hours.

5. To make the ganache: Chop the chocolate and place in a medium bowl. In a sauce pan, on medium heat, bring the heavy cream to a boil, pour over chocolate and stir well until the chocolate is melted and well combined with the heavy cream. Pour the mixture on top of the cheesecake,

using a spatula distribute it evenly. Decorate with mini peanut butter cups and peanut M&M’s.

6. Refrigerate the cheesecake before serving for at least 4 hours or overnight, until thoroughly chilled.

DARK AND WHITE CAKE WITH MASCARPONE & CARAMEL BUTTERCREAM

INGREDIENTS

FOR CAKE LAYERS

- 1 Vanilla Cake Mix
- 1 Triple Chocolate Cake Mix
- 6 eggs
- 2 cups water
- ⅔ cups vegetable oil
- 4 tbsp butter, melted (to grease the pans)

FOR VANILLA MASCARPONE BUTTERCREAM

- 2 sticks unsalted butter, softened
- 4 oz chilled mascarpone cheese
- 2 vanilla beans
- 2 cups confectioners sugar, sifted
- 2 tbsp. heavy cream
- 1 cup fresh strawberries, washed and sliced

FOR CARAMEL BUTTERCREAM

- 2 sticks unsalted butter, softened

- 3 cups confectioners sugar, sifted
- ½ cup caramel sauce

DIRECTIONS

FOR CAKE LAYERS

1. Preheat oven to 350°F.

2. Grease sides and bottom of 4 8inch foil pans with butter. Flour lightly.

3. Open the vanilla mix, and empty the box mix into a medium bowl. Add 3 eggs, 1 cup water and ⅓ cup of vegetable oil. Stir using a spatula until well incorporated. Divide the mixture equally into 2 pans. Set aside.

4. Open the chocolate mix, and empty the box mix into a medium bowl. Add 3 eggs, 1 cup water and ⅓ cup of vegetable oil. Stir using a spatula until well incorporated. Divide the mixture equally into 2 pans.

5. Bake for 25-30min or until a toothpick inserted in the middle of the cake comes out clean, or with only a few moist crumbs attached to it, the cake is done.

6. Let the cakes completely cool, when cooled using a sharp kitchen knife level the surface of the cakes.

FOR VANILLA MASCARPONE BUTTERCREAM

1. Place softened butter into the bowl of a stand mixer that has been fitted with the paddle attachment. Turn the mixer on a

medium setting and cream the butter until it is smooth and has lightened in color, about 2 minutes.

2. Add the mascarpone cheese, specs from vanilla beans and sugar ½ cup at a time, beating 15 sec on medium after each addition.

3. Add heavy cream one tbsp. at a time, beating on medium until desired consistency is achieved.

4. Set the bowl aside and let the frosting chill for 30 minutes.

FOR THE CARAMEL BUTTERCREAM

1. Place softened butter into the bowl of a stand mixer that has been fitted with the paddle attachment. Turn the mixer on a medium setting and cream the butter until it is smooth and has lightened in color, about 2 minutes.

2. Add sugar ½ cup at a time, and mix on medium until well incorporated.

3. Add caramel, and mix until desired consistency is achieved.

ASSEMBLE THE CAKE

1. On a cake stand, start with a leveled vanilla layer, top with vanilla mascarpone buttercream and fresh strawberries, followed by a chocolate layer topped with caramel buttercream, another vanilla layer

topped with vanilla mascarpone buttercream and fresh strawberries. Finish with a top layer of chocolate cake, cover the entire cake in caramel buttercream. Decorate with vanilla mascarpone buttercream and sprinkles.

BROWNIE CHOCOLATE CAKE WITH VANILLA BUTTERCREAM

INGREDIENTS

FOR THE BROWNIE LAYERS

- 2 packages Brownie Mix
- 4 eggs
- ½ cup of water
- ¾ cup vegetable oil

FOR THE COCONUT FILLING

- 1 cup heavy cream
- 1 cup granulated sugar
- 3 egg yolks
- 5 tbsp. unsalted butter, cut into small pieces
- 1 cup pecans, grinded
- 1½ cups unsweetened coconut

FOR THE VANILLA BUTTERCREAM

- 1 cup unsalted butter/2 sticks, softened
- 4 cups confectioner’s sugar
- 1 vanilla bean

- 3 tbsp. heavy cream
- pinch of salt

FOR THE CHOCOLATE GANACHE

- 8 ounces semisweet chocolate, chopped
- 2 tbsp. light corn syrup
- 3 tablespoons unsalted butter
- 1 cup heavy cream

DIRECTIONS

FOR THE BROWNIE LAYERS

1. Preheat oven to 350°F , 325°F.
2. Grease bottom of 3 8inch round pans with shortening or cooking spray.
3. In a large bowl mix brownie mix, eggs, oil and water. Stir until well blended. Spread evenly into the greased pans and bake immediately.
4. Brownies are done when toothpick inserted 1 inch from edge of pan comes out clean. About 25 minutes. Cool completely in pan on wire rack before assembling the cake.

FOR THE COCONUT FILLING

1. Place the butter, pecans and coconut in a large bowl and set aside.
2. In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolks until the mixture begins to thicken and coats the back of a spoon (180 degrees F.). Pour the hot custard immediately into the pecan-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

FOR THE VANILLA BUTTERCREAM

1. Place softened butter into the bowl of a stand mixer that has been fitted with the

paddle attachment. Turn the mixer on a medium setting and cream the butter until it is smooth, 2 - 3 minutes.

2. Add sugar, ½ a cup at a time.

3. Add vanilla beans and a pinch of salt and combine until well-incorporated.

4. Add heavy cream a tablespoon at a time until the frosting has reached the preferred consistency.

FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Cool to room temperature.

ASSEMBLE THE CAKE

1. Remove the brownie layers from the pans. Set the first cake layer on a cake plate.

2. Spread with a generous amount of buttercream first and add top the buttercream with ¾ cup of the coconut filling over the cake layer, making sure to reach to the edges.

3. Set another cake layer on top and repeat with all three layers including the top one.

4. Ice the sides with the chocolate ganache,

add coconut topping to the middle, and create a border with Ferrero chocolates.

FRENCH CAKE WITH BLUEBERRIES

INGREDIENTS

CUSTARD CAKE FILLING

- 2 cups (500 grams) heavy cream
- 3½ tablespoons (50 grams) butter
- 1 teaspoon vanilla extract
- ¾ cup (100 grams) all-purpose white flour
- 1¼ cups (250 grams) white granulated sugar
- 2 whole large eggs + 2 egg yolks
- ½ teaspoon salt
- zest of one lemon
- 1¾ cups (550 grams) of blueberries
- Extra butter for the mold

BISCOFF CRUST

- 3 cups (750 grams) biscoff crumbs
- 10 tablespoons (140 grams) unsalted butter, melted
- ⅔ cup (85 grams) granulated sugar
- Blueberry Sauce:

- 6 cups fresh blueberries (frozen work too)
- 1½ cups (375 ml) water
- 1½ cups (300 grams) sugar
- 6 tablespoons cornstarch, mixed with 6 tablespoons cold water
- 2 tablespoons vanilla extract

MASCARPONE LEMON BUTTERCREAM

- 1 sticks (113 grams) of butter, softened
- 5 oz. (140 grams) mascarpone cheese, chilled
- 2½ cups (225 grams) powdered sugar
- zest of one lemon
- pinch of salt

DIRECTIONS

CUSTARD CAKE FILLING

1. In a large bowl, whisk by hand until well combined eggs, egg yolks, flour, sugar, lemon zest and salt. Set aside.

2. In a small sauce pan, place heavy cream on medium heat until it starts to boil, remove from heat and mix in vanilla extract.

3. Slowly pour ⅓ of the heavy cream into the egg mixture and whisk constantly. Do not pour all the heavy cream at once, since the high temperature will make the eggs cook.

4. Slowly pour the ½ of the remaining heavy cream, whisk until combined. Repeat with the remaining boiled heavy cream.

5. Cover the bowl with a plastic wrap and let it cool on the counter for 20 minutes, before transferring to the fridge for one hour.

BISCOFF CRUST

1. Preheat oven to 350F.

2. In a food processor or blender to grind the biscoff cookies until you get 3 cups of crumbs.

3. Mix the crumbs with melted butter and granulated sugar with a rubber spatula in a medium bowl until combined.

4. Press the mixture into the bottom of a 10inch spring form cake pan and slightly up the sides. Make sure it is tight and compact, otherwise the custard will leak.

5. Pre-bake the crust for 7 minutes at 350°F (177°C), before adding the custard filling.

6. Note: For a no-bake dessert, chill the crust for 2 hours before using in your recipe.

7. Butter the edges of the spring form pan. Place the blueberries on the biscoff crust.

8. Remove the custard from the fridge and pour it into the pan. Bake for 50 minutes, until golden brown.

9. Remove cake from the oven and place on a wire rack to cool completely.

10. Blueberry Sauce:

11. The sauce can be made while the cake is cooking or many days in advance.

12. In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring to a low boil.

13. In a small bowl, mix the cornstarch with cold water until combined.

14. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

15. Remove from heat and gently stir in vanilla.

16. If making the buttercream frosting, let the sauce cool completely before topping the cake.

17. Note: this makes a lot of sauce, save the rest for other recipes, or cut it in half.

18. Mascarpone Lemon Buttercream:

19. Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

20. Add sugar, ½ a cup at a time. Add lemon zest and a pinch of salt and whisk until well-incorporated.

21. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

22. Top the cooled cake with the lemon mascarpone buttercream, and pour the cooled blueberry sauce on top of the frosting.

STRAWBERRY CREAM CREPE CAKE

INGREDIENTS

FOR CREPES

- 4 large eggs
- 1½ cups milk
- 1 cup water
- 2 cups flour
- 6 tablespoons melted butter
- 4 tablespoons sugar
- 1 teaspoons vanilla extract or 3 vanilla beans
- Butter - coat the pan between making each crepe
- 3 - 4 cups of fresh strawberries, sliced

FOR THE MASCARPONE BUTTERCREAM

- 1 stick of butter, softened at room temperature
- 6 oz mascarpone cheese, chilled
- 2 cups powdered sugar
- 1 vanilla bean
- pinch of salt

FOR THE CHOCOLATE GANACHE

- 8 ounces semisweet chocolate, chopped
- 2 tbsp. light corn syrup
- 3 tablespoons unsalted butter
- 1 cup heavy cream

DIRECTIONS

FOR THE CREPES

1. Place all the liquid Ingredients in a blender and mix on low - medium speed. If you don't have a blender just whisk by had until well combined. Add flour one cup at a time and mix/whisk until well combined. Place batter in the refrigerator for at least 1 hour.

2. Place an 8-inch non-stick pan on low heat and when hot and add a little butter to coat it (less than half of a tablespoon).

3. Pour ⅓ cup of crepe batter into the center of the pan and swirl to spread evenly. Cook for roughly 30 seconds or until the edges of the crepe appear loosened from the pan.

4. Flip the crepe and cook for another 10 seconds, until slightly golden brown.

5. Remove crepe and stack on a plate. Continue with the remaining batter and stack crepes on the plate.

6. When done cooking cover the crepes with a kitchen towel to avoid the edges from drying out.

FOR THE MASCARPONE BUTTERCREAM

1. Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream

until it smooth and combined, 2 - 3 minutes.

2. Add sugar, ½ a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

3. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

4. Refrigerate for 30 minutes before assembling the cake.

FOR THE CHOCOLATE GANACHE

1. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Cool to room temperature before assembling the cake.

ASSEMBLE THE CAKE

1. Take one crepe from the stack, place on a flat surface, using a soup spoon, take 1 - 2 spoons of chocolate ganache, place it in the center of the crepe and coat it avoiding the edges, it should be covered in chocolate ½ inch from the edges.

2. In a line, place the strawberries in the middle of the crème on top of the chocolate

ganache, from one edge to the other.

3. From your side, flip the bottom of the crepe to cover the strawberries, secure with your hand just where the strawberries are (like you would do when rolling sushi) and roll into a tube.

4. Place the filled crepe on the bottom of a glass baking pan, starting from one side, not the middle.

5. Repeat this technic with the rest of the crepes until the bottom of the pan is covered. This is your first layer.

6. Now, cover your crepe layer with a good amount of mascarpone buttercream, even it out. Start filling the rest of the crepes and stacking them on top of the cream, your second layer must be smaller than the first one, aiming for a pyramid.

7. Once you are done with your layers pour the leftover chocolate ganache on top of the cake.

8. Refrigerate the cake for at least 3-4 hours or overnight before serving.

STRAWBERRY, CHAMPAGNE & ROSE CAKE

INGREDIENTS

FOR THE SPONGE

- 125g unsalted butter, softened
- 400g caster sugar
- 350g plain flour
- 3 tsp baking powder
- ¼ tsp salt
- 350ml milk
- 3 medium eggs
- 1 tsp vanilla extract

FOR THE SYRUP

- 140g caster sugar
- 1 tsp rose water

FOR THE DECORATION

- 400g white chocolate
- 5 Waitrose British Strawberries
- Dr Oetker Hot Pink Gel Food Colour
- Waitrose Cooks' Homebaking Freeze Dried

Strawberries and Cooks' Ingredients Rose Petals

FOR THE BUTTERCREAM FILLING

- 250g unsalted butter, softened
- 500g icing sugar
- 125ml Champagne or Prosecco
- 6 tbsp Waitrose Duchy
- Organic Strawberry Preserve

DIRECTIONS

1. Grease and line 3 x 20cm round baking tins with baking parchment, and preheat the oven to 170ºC, gas mark 3.
2. Place the butter, sugar, flour, baking powder and salt into the bowl of a stand mixer with paddle attachment. Mix on low until all the butter is rubbed into the dry mixture and it has a sandy texture.
3. In a small jug, beat together the milk, eggs and vanilla. Keeping the mixer on a low speed, pour the mixture down the side of the flour and butter bowl. When all the liquid has been added, beat on a high speed for 2 minutes until it is light and fluffy.
4. Divide the mixture evenly between the prepared tins and bake in the preheated oven for 25-30 minutes until golden brown.
5. While the cake is baking, place the sugar into a saucepan with 100ml of water and bring to the boil. Simmer for 2 minutes, then remove from the heat and stir in the rose water.
6. When the cakes are cooked, leave them to cool in the tins for 10 minutes, then liberally brush with the cooled rose syrup. Leave to cool completely.

CHOCOLATE DECORATIONS

1. Melt the chocolate over a bowl of simmering water until smooth. Dip the strawberries into the chocolate and place them onto baking parchment to set.

SHARDS

1. Take a quarter of the remaining white chocolate and mix in the food colouring until it is one uniform colour, then transfer this mixture into a piping bag.

2. Pour the rest of the white chocolate into a large, lined baking tray, then drizzle with the pink chocolate and scatter over dried strawberries and rose petals.
3. Leave to set at room temperature for 30 minutes, then score 12 large triangles into it with a sharp knife. Chill until completely solid.

FOR THE BUTTERCREAM

1. Beat the soft butter and icing sugar in a stand mixer until it clumps together.
2. Add the Champagne, a few tablespoons at a time, until the icing loosens up and becomes fluffy. Beat on a high speed for 3-4 minutes to get air in.

ASSEMBLE THE CAKE

1. Place the bottom layer of sponge onto a large plate.
2. Spread the top with buttercream and 3 tbsp strawberry jam, repeat with the second layer of sponge, then add the third on top.
3. Cover the whole cake with a thin layer of buttercream, then place in the fridge for 20 minutes to solidify. Then, using a large palette knife, coat the chilled cake with more buttercream to achieve a smooth, clean finish.
4. Arrange the chocolate shards and strawberries on top, then sprinkle over some dried berries and rose petals.

CHOCOLATE & POMEGRANATE LAYER CAKE

INGREDIENTS

FOR THE LAYERS

- 200g plain flour
- 70g cocoa powder
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- ¼ tsp salt
- 120ml sunflower oil
- 340g caster sugar
- 2 medium Eggs
- 200ml pomegranate juice

FOR THE GANACHE

- 200g butter
- 280g dark chocolate (60-70% cocoa solids), chopped
- 2 tbsp golden syrup
- 250ml double cream
- 110g pack pomegranate seeds, to decorate

INTRUCTIONS

1. Preheat the oven to 180°C, gas mark 4. Grease and line the bases of 3 x 20cm tins with baking parchment.
2. Combine the flour, cocoa powder, bicarbonate of soda, baking powder and salt together in a bowl. In a separate bowl, whisk together the oil, sugar and eggs until smooth.
3. Add the pomegranate juice and the flour mixture to the oil, sugar and egg mixture. Pour in half the juice, and then add half the flour, then the remaining juice and the remaining flour. Make sure you mix well after each addition to avoid any lumps.
4. Divide the mixture between the 3 tins and bake in the preheated oven for 20-25 minutes, or until the cakes are springy to touch and, when inserted, a skewer comes out clean. Leave to cool in the tins for 10 minutes, then transfer to a wire rack to cool completely.

FOR THE GANACHE

1. Place the butter, chocolate and golden syrup into a heatproof bowl over a pan of boiling water. Stir until the mixture is melted and smooth – about 7-8 minutes. Pour in the double cream and mix until combined, then place into the fridge and chill until cool but not set – about 35-40 minutes. Use an electric hand whisk to whip the ganache until it turns from dark to pale brown – about 2-3 minutes.

ASSEMBLE THE CAKE

1. Place one layer of the sponge on to a plate and spread with quarter of the ganache. Top with the second layer of sponge and another quarter of the ganache.
2. Add the final layer of sponge. Crumb coat the top and sides of the completed cake with a thin layer of ganache.
3. Place in the fridge for around 30 minutes to set. Cover the cake with the remaining ganache and then top with the pomegranate seeds.

CHOCOLATE CINNAMON CAKE

INGREDIENTS

- 225 g organic butter
- 225 g organic golden caster sugar
- 4 Range Medium Eggs
- 175 g organic self raising flour
- 1 tsp baking powder
- 50 g Cocoa Powder
- 1 tsp ground cinnamon
- ½ x 265g jar
- 150ml double cream, whipped
- Extra cocoa for dusting

DIRECTIONS

1. Preheat the oven to 180C, gas mark 4.
2. Place the butter, sugar and eggs together in a large mixing bowl. sift in the flour, baking powder, cocoa and cinnamon and beat until thoroughly mixed.
3. Spoon into 2 greased and base-lined round 20cm sandwich tins and levels the surface.
4. Bake for 30 minutes until well risen and a metal skewer emerges clean from the centre of the cakes.
5. Turn out and cool on wire racks.
6. Sandwich the 2 cakes together with the damson jam and whipped cream and dust with cocoa.

CHOCOLATE GANACHE CAKE

INGREDIENTS

FOR THE FILLING

- 150g Country Life Butter
- 150g Sugar
- 200g plain chocolate, broken into small chunks
- 200g ground almonds
- 6 medium Free Range Eggs, separated
- 4 tbsp brandy or milk

FOR THE GANACHE

- 200g plain chocolate
- 200ml double cream

DIRECTIONS

1. Preheat the oven to 150°C, gas mark 2. Base line 2 x 20cm sandwich tins with non-stick baking parchment.
2. Melt the butter, sugar and chocolate in a pan until melted. Cool slightly and fold in the almonds, egg yolks and brandy or milk.
3. Whisk the egg whites until they hold stiff peaks and fold into the chocolate mixture. Pour into the tins and bake for 40-45 minutes until firm. Cool

slightly before turning out onto wire racks. Discard the paper and allow to cool.

4. Meanwhile, make the ganache by melting the chocolate and cream in a bowl over a pan of simmering water until melted. Whisk until glossy and thickened and allow to cool.

5. Place one half of the cake upside down on a serving plate, spread with ¼ of the ganache and put the other cake on top. Spread the rest of the ganache on the top and sides with a palate or round bladed knife until smooth and shiny.

CHOCOLATE PISTACHIO CAKE

INGREDIENTS

- 100g pack pistachio nuts
- 200g bar White Chocolate, chopped
- 450ml essential Waitrose Double Cream
- 250g tub ricotta cheese
- 2 tsp vanilla bean paste or extract
- 330g Double Chocolate Loaf
- 3 tbsp Kirsch, optional
- 200g bar Plain Chocolate, chopped
- 2 tbsp golden syrup

DIRECTIONS

1. Put the nuts in a heatproof bowl and cover with boiling water. Leave to stand for 30 seconds, then drain well and tip the nuts onto several sheets of kitchen paper. Cover with more layers of paper and rub under the palms of your hands to release the skins.

2. Peel away the skins. Roughly chop the nuts, either by hand or in a food processor.

3. Put the white chocolate and 100ml of the cream in a heatproof bowl over a pan of gently simmering water. Leave until melted, stirring occasionally.

Remove from the heat and beat in the ricotta and vanilla.

4. Slice the cake as thinly as possible. Arrange a third of the slices in a base-lined 20cm spring-release or shallow, loose-based cake tin, cutting the slices to fit. Drizzle with 1 tbsp of the Kirsch, if using.

5. Whip a further 200ml of the cream until firm, and stir into the white chocolate mixture, along with all but 2 tbsp of the nuts.

6. Spread half the mixture in the tin and level the surface. Arrange half the remaining cake slices on top and drizzle with another tbsp of the Kirsch. Spread with the remaining filling, then the remaining cake slices and Kirsch.

7. Cover and chill for at least 2 hours.

8. Melt the plain chocolate in a heatproof bowl over a saucepan of simmering water.

9. Remove from the heat and add the golden syrup, then the remaining 150ml of cream, stirring until smooth. Leave until cooled but not thickened. Run a knife around the edges of the cake and release the cake from the sides of the tin.

10. Invert onto a serving plate and peel away the lining paper.

11. Spread the chocolate mixture over the top and sides with a palette knife and scatter with the reserved nuts.

FLOURLESS CHOCOLATE PRALINE CAKE

INGREDIENTS

- 175g unsalted butter, softened, plus extra for greasing
- 100g whole blanched hazelnuts
- 175g caster sugar
- 200g dark chocolate (70% cocoa), chopped
- 5 eggs, separated
- ½ tsp salt

DIRECTIONS

1. Preheat the oven to 180˚C, gas mark 4.
2. Grease a 23cm cake tin and line with baking parchment.
3. Put the hazelnuts in a roasting tray and roast for 10 minutes until golden. Set aside and, once cool, blitz in a food processor with 25g sugar until finely ground.
4. Meanwhile, melt the chocolate in a bowl set over a pan of barely simmering water.
5. Using electric beaters, cream the butter and 100g sugar in a bowl for 5 minutes, until pale and fluffy. Beat in the egg yolks one at a time, then the melted chocolate and salt. Fold through the ground hazelnuts.
6. Reduce the oven to 160˚C, gas mark 2.
7. In a separate bowl, whisk the egg whites to stiff peaks. Whisk in the remaining 50g sugar until stiff and glossy. Stir $^{1}/_{3}$ the egg white into the chocolate mixture to loosen, then carefully fold in the remaining egg white, a third at a time, trying to retain as much air as possible. Carefully tip into the tin, gently smooth the top and bake for 50-55 minutes until just set.
8. Cool in the tin for 20 minutes, then remove the sides (leave the base on) and cool completely on a wire rack.

FLOURLESS CHOCOLATE AND ALMOND CAKE

INGREDIENTS

FOR THE CAKE

- 265g Waitrose Belgian dark chocolate
- 6 eggs, 5 separated + 1 whole
- 210g caster sugar
- 150g ground almonds

FOR THE TOPPIN

- 3 tbsp apricot jam
- 120ml double cream
- 120g Waitrose Belgian dark chocolate

DIRECTIONS

CAKE LAYERS AND FILLING

1. Pre-heat your oven to 180°C, gas mark 4.
2. Grease and base line a 21cm round loose bottom cake tin.
3. Melt the chocolate in a bowl over a pan of simmering water and then allow to cool a little.
4. Whisk the egg whites in a large bowl until stiff.
5. In another bowl using an electric whisk, beat the egg, egg yolks and sugar together until thick and pale. The mixture should leave a trail on the surface when the beaters are lifted.
6. Whisk the ground almonds, melted chocolate and 1tbsp of egg white into the egg yolk mixture. Using a metal spoon carefully fold the remaining egg whites into the chocolate mixture. Pour the mixture into the prepared tin.
7. Bake for 45-50 minutes, until the crust that forms on top of the cake is firm and the sides shrink away from the tin.
8. Leave the cake to cool in the tin for at least 10 minutes. Then turn it out, upside down onto a clean tea towel on a wire rack.
9. Remove the parchment from the cake and leave to cool completely. Turn the cake the right way up on the rack and remove the tea towel.
10. Gently heat the jam and brush it evenly over the top and sides of the cake.

TOPPING

1. Melt the cream and chocolate in a bowl over a pan

of simmering water. Stir occasionally until smooth and glossy. Allow to cool so the topping begins to thicken, but don’t let it set.

2. Pour onto the centre of the cake and allow it flow over the top and the sides of the cake.
3. Use a palette knife to spread around the sides and completely coat the cake. Leave to set before serving.

BLACK FOREST CAKE

INGREDIENTS

FOR THE SPONGE

- 8 large Eggs
- 2 large Egg yolks
- 200g golden caster sugar
- 1 tbsp vanilla bean paste
- 90g cocoa powder
- Pinch of salt

FOR THE CHOCOLATE ICING

- 35g cocoa powder
- 120g golden syrup
- Pinch salt
- 100g plain chocolate, finely chopped
- 25g unsalted butter

FOR THE FILLING AND TOPPING

- 250g jar Opies Black Cherries With Kirsch

- 4 tbsp kirsch
- 600ml double cream
- 50g icing sugar, sifted
- 2 tsp vanilla bean paste
- 8-10 whole cherries with stems
- 25g pack Dark Chocolate Curls

DIRECTIONS

1. Preheat the oven to 180°C, gas mark 4.
2. Grease and line two 23cm round cake tins with baking parchment.
3. Separate the eggs and combine the yolks (plus extra yolks), sugar and vanilla bean paste in a large bowl. Use an electric hand whisk to whisk until pale and doubled in volume. Sift over the cocoa powder and fold in. In a clean bowl, whisk the egg whites and salt to stiff peaks then carefully fold into the egg yolk mixture.
4. Divide between the lined tins and bake for 30 minutes. Cool on a wire rack. Cut each cake in half horizontally.
5. For the icing, put the cocoa powder, syrup and salt into a saucepan with 125ml hot water, whisk until smooth then bring to the boil. Reduce the heat to a simmer and cook for 2 minutes, whisking constantly, until smooth and glossy. Remove from the heat and whisk in the chocolate and butter until smooth. Set aside to cool.
6. Drain the cherries, reserving the syrup, and set aside. Pour the syrup into a saucepan, bring to the boil and reduce by two thirds. Remove from the heat and stir in the kirsch.
7. Whip the cream, icing sugar and vanilla to soft peaks then fold in the drained cherries.

ASSEMBLE THE CAKE

1. Put a small spoonful of cream onto a serving plate or cake stand and lay a sponge on top. Spoon over a quarter of the kirsch syrup, spread over a thin layer of the chocolate icing and top with a third of the

cream. Repeat this layer with the next two sponges. Top with the final sponge, soak with the remaining syrup and spread over the remaining icing. Top with the fresh cherries and chocolate curls. Chill for 1 hour before serving.

VELVET MOCHA CHEESECAKE

INGREDIENTS

- 85 g unsalted butter
- 250 g double chocolate cookies, crushed
- 4 eggs
- 150 g caster sugar
- 1 vanilla pod, split
- 400 g full fat cream cheese
- 300 g light cream cheese
- 2 tbsp cornflour, sifted
- 300 ml creme fraiche
- 2 tbsp hot coffee
- 350g dark chocolate, 300g melted, 50g chopped
- 5 tbsp golden syrup
- 2 tbsp cocoa powder
- 2 tsp instant coffee granules

DIRECTIONS

- Preheat the oven to 180C/gas 4.
- Melt 70g butter and mix with the crushed cookies; press into a base-lined 23cm springform tin. Bake for 10 minutes until just firm. Leave to cool slightly, then wrap the tin in two large sheets of tinfoil, double-wrapping it around the outsides (it needs to be watertight), but leaving the top open.
- To make the cheesecake, whisk the eggs with the sugar for several minutes, until thick and airy. Scrape in the vanilla pod seeds; beat in all the cream cheese, the cornflour, crème fraîche, coffee and melted chocolate; pour into the tin.
- Set the cake tin in a large roasting tin or dish. Pour boiling water into the roasting dish to reach halfway up the cake tin. Bake for about 1 hour 20 minutes until just firm. Turn the oven off and leave for 15 minutes
- Meanwhile, make the sauce. In a pan, melt the syrup, 15g butter, cocoa, coffee granules and chopped chocolate over a very low heat with 80ml water. Whisk together until smooth. Keep in the fridge for up to 1 week and warm through gently before serving
- Chill the cheesecake overnight, or for up to 4 days, before serving with a drizzle of chocolate sauce

FLOURLESS CHOCOLATE CAKE

INGREDIENTS

- 250g soft unsalted butter, plus extra for greasing
- 100g roasted chopped hazelnuts
- 365g light brown muscovado sugar
- 300g 70% dark chocolate, broken into pieces
- 50g ground almonds
- 85g cocoa powder
- 6 large Eggs, lightly whisked
- 1 tsp vanilla bean paste or 1 vanilla pod, split and
- seeds scraped out
- 1 heaped tsp sea salt
- 190g fresh raspberries, to serve

DIRECTIONS

1. Preheat the oven to 180°C, gas mark 4.
2. Grease and line the sides and bottom of a 23cm loose-bottomed cake tin.
3. Grind the hazelnuts with 1 tsp of the sugar in a small food processor to a fine powder.
4. Gently melt the butter and chocolate in a large bowl over a pan of simmering water. Remove from the heat and stir to combine. Add the sugar, gently whisk until there are no lumps, then fold in the ground almonds and hazelnuts and cocoa powder. Gradually add the eggs, vanilla paste and salt, giving it all a good stir.
5. Pour the batter into the prepared tin and bake in the oven for 35 minutes. Remove and leave to cool for 20 minutes in the tin before carefully removing from the tin to cool.
6. Top with fresh raspberries. Serve in slivers with a dollop of crème fraîche, if you like, and an espresso or glass of amaretto on the side.

DIRECTIONS

1. Make the cake: Preheat the oven to 350 F. Spray three 6-inch round cake pans (or two 8 inch pans) with baking spray and line bottoms with parchment paper.

2. In the bowl of a stand mixer, beat together the eggs, sugar and vanilla until it has tripled in volume - about 10 minutes. Mixture should be thick, creamy and pale. Add the lemon zest.

3. Sift the flour and salt (preferably three times) into a separate bowl or a large parchment paper on the counter. Stir into stand mixer using a plastic or metal spoon, preferably in batches.

4. Add the melted butter and gently fold it in to the cake batter mix.

5. Divide the batter evenly between the pans and gently smooth the tops. Tap the cake pans on the counter to remove any air bubbles.

6. Bake in preheated oven for 21-25 minutes or until the sponges are evenly golden and come away from the sides of the baking pans.

7. Allow the cakes to cool in their pans for 10 minutes. After 10 minutes, turn them onto the wire rack carefully and allow the cakes to cool completely.

8. Meanwhile, make the whipped cream: In a small pan, combine gelatin and cold water and allow to sit for 5 minutes until thick. Place over low heat, stirring constantly, just until the gelatin dissolves.

9. Remove from heat and allow to cool slightly (but do not let it to set).

10. Using a stand mixer, whip the heavy cream with the icing sugar until soft peaks form.

11. While slowly beating, add the gelatin to the whipping cream. Whip at high speed until stiff peaks form.

ASSEMBLE THE CAKE

1. Place your first layer of cake on top of a cardboard circle, serving plate or cake stand.

2. Spoon a generous layer of whipped cream and spread evenly using an offset spatula.

3. Place an even layer of sliced strawberries and berries on top of the whipped cream.

4. Add the second layer of cake and repeat until all of the layers are on the cake.

5. For the top layer, spread on with a generous layer of whipped cream and spread evenly using an offset spatula.

6. Garnish with fresh strawberries, blueberries and blackberries. Dust with powdered sugar.

CHEESECAKE BROWNIES

INGREDIENTS

- 1 boxed brownie mix or homemade brownie recipe
- 8 ounces cream cheese, softened
- 2 tbsp butter, softened
- 1 tbsp cornstarch
- 14 ounces sweetened condensed milk
- 1 egg
- 1 tsp vanilla extract
- 16 ounce container chocolate frosting

DIRECTIONS

1. Preheat oven to 350oF. Grease a 9x13 baking dish with nonstick cooking spray.
2. Prepare brownie mix according to directions on package. Pour batter in the baking dish.
3. Beat the cream cheese, butter, and cornstarch until fluffy. Gradually beat in the sweetened condensed milk, egg, and vanilla until smooth. Pour cream cheese mixture over the brownie batter.
4. Bake for 45 minutes. Allow to cool. Spread frosting over top. Store covered in the refrigerator.

MUDSLIDE CAKE

INGREDIENTS

FOR CAKE

- 2 cups granulated sugar
- 2 large eggs, room temperature
- 1 cup hot water
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon instant coffee
- 1 teaspoon salt
- 2 1/2 cups sifted all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 cup vegetable oil
- 1 cup buttermilk, room temperature
- 1 tablespoon vanilla extract

FOR FILLING

- 1/2 teaspoon gelatin
- 2 cups heavy cream, cold
- 1/2 cup confectioners sugar

- 4-5 tablespoons bourbon, to taste
- For Ganache
- 6 ounces chopped semisweet chocolate
- 1/2 cup heavy cream, room temperature

FOR GARNISH

- 1 cup chopped or crumbled chocolate wafer or sandwich cookies

DIRECTIONS

1. Preheat oven to 350 degrees F. Line the bottoms of 3 9-inch round cake pans with parchment paper; butter parchment and sides of pan.
2. In a large mixing bowl or the bowl of a stand mixer fitted with a whisk attachment, beat sugar and eggs on high speed for 2 to 3 minutes until lightened in color.
3. Combine the hot water, cocoa powder, instant coffee, and salt; stir to combine. With mixer on low speed, slowly pour into mixer bowl. Continue to mix on low speed until incorporated.
4. Add flour, baking soda, and baking powder and mix on low speed until just incorporated. Mix in oil, buttermilk, and vanilla, scraping down the sides of the bowl as necessary. Do not overmix. The batter will be quite thin.
5. Divide batter among prepared pans. Bake for 22 to 25 minutes or until a toothpick inserted near the center comes out clean.
6. Let cool on wire racks. If necessary, run a thin metal knife around the edges of the pans to loosen, then invert onto wire racks. Cakes should come out cleanly. Let cool completely. At this point you can wrap cakes in plastic wrap and seal inside zip-top bags, store in the freezer overnight or until ready to use.
7. To prepare whipped cream, fill a small dish with 2 tablespoons cold water. Sprinkle over gelatin and let sit for 5 minutes to soften. Microwave for 5 seconds to melt, stirring gently to smooth out any chunks, then set aside to cool.
8. In a cold metal mixing bowl, whip cream on high speed until frothy. Add sugar and cooled gelatin and continue to whisk until cream holds soft peaks. Add bourbon to taste and whisk until cream holds stiff peaks. Refrigerate until ready to use.
9. To prepare ganache, combine chopped chocolate and cream in a microwave-safe bowl. Microwave on half power for 15 seconds at a time, stirring well after each interval. Continue to microwave until chocolate is just melted; the residual heat of the mixture should be enough to melt it completely. Let cool until slightly thickened but still pourable. If the ganache is on the thick side, whisk in a tablespoon or two of butter, cut into small cubes, to thin out the ganache as desired.
10. To assemble, place one layer on a cake stand or serving plate. Top

with 1/3 of whipped cream, spreading to within 3/4" of the edge. Drizzle with 1/3 of ganache, and sprinkle with crumbled cookies. Repeat with second and third layers, finishing with the remaining whipped cream, ganache, and crushed cookies. Refrigerate until ready to serve.

VEGAN CAKE

INGREDIENTS

- 1 1/2 cups almond milk
- 2 teaspoons apple cider vinegar
- 1 cup plus 2 tablespoons vegan granulated sugar
- 1/3 cup plus 2 tablespoons vegetable oil
- 1 tablespoon vanilla bean paste
- 1/4 teaspoon almond extract
- 2 cups unbleached all-purpose flour
- 3 tablespoons cornstarch
- 3/4 teaspoon baking soda
- 1 teaspoon baking powder
- 3/4 teaspoon salt

FROSTING

- 3/4 cup non-hydrogenated margarine
- 3/4 cup non-hydrogenated shortening
- 3 1/2 cups vegan powdered sugar
- 1 tablespoon pure vanilla extract
- pinch of salt

- 1/4 cup almond milk

DIRECTIONS

1. Preheat oven to 350 degrees, grease (2) 9-inch cake pans. In a large bowl, whisk together almond milk and vinegar and let stand 4 or 5 minutes.
2. Whisk in sugar, oil, almond and vanilla paste, and mix until frothy. Sift together flour, cornstarch, baking soda, baking powder, and salt.
3. Add the flour mixture to the almond and vanilla mixture and blend until flour disappears. Don't over mix! Pour half of the batter into each 9 inch pan and bake for about 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool completely before frosting.
4. In a mixer, add margarine and shortening and beat at medium speed for about 2.
5. Stir in powdered sugar, add vanilla extract and salt and beat on medium for 1 minute. Add almond milk slowly until just spreadable.

TO ASSEMBLE

1. Place first layer on stand, cardboard round or platter and frost.
2. Add second layer and frost evenly and flat.
3. Decorate with raspberries, blueberries, lingonberries, and baby strawberries and a bit of mint.

GLUTEN FREE BROWNIES

INGREDIENTS

- 23 oz almond flour
- 1 teaspoon salt
- 1 tablespoon cocoa powder
- 6 oz. dark chocolate, coarsely chopped
- 1 cup (4 oz.) coconut oil
- 1 cup coconut sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup dark chocolate chips

DIRECTIONS

1. Preheat oven to 350oF. Line with parchment and lightly grease an 8x8” baking pan.
2. In a medium bowl, whisk the almond flour, salt, and cocoa powder together.
3. Put the chocolate and coconut oil in a large glass bowl and microwave for 30 seconds. Stir, and repeat until the chocolate and coconut oil are completely melted and smooth. Add the coconut sugar. Whisk until completely combined. The mixture should be room temperature.
4. Add 2 eggs to the chocolate mixture and whisk until combined. Add the vanilla and stir.
5. Sprinkle the flour mixture over the chocolate mixture. Using a rubber spatula, fold the flour mixture into the chocolate until just a bit of the flour mixture is visible. Fold in the chocolate chips.
6. Bake in preheated oven for 28-32 minutes or until a toothpick comes out with moist crumbs attached.
7. Cool brownies completely.

M&M’S BROWNIES

INGREDIENTS

- 1/2 cup butter, softened
- 2 cups brown sugar
- 2 eggs
- 2 teaspoons almond extract
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 3/4 cups flour
- 1/2 cup dark cocoa powder
- 1 1/2 cups mini M&M's candies, divided

DIRECTIONS

1. Beat the butter and sugar until creamy. Add the eggs and extract and beat again.
2. Stir together the salt, baking powder, flour, and cocoa powder. Slowly beat into the butter mixture until combined. Add 1 cup mini M&M's and stir gently.
3. Spoon into a greased 9x13 glass baking dish. Top with the remaining candies. Bake at 350 degrees for 25 minutes. Remove and let cool completely before cutting.

CINNAMON CHEESECAKE BARS

INGREDIENTS

CAKE

- 1 large egg
- 1 cup light brown sugar
- 1 cup natural sweetener/or sugar of choice
- 1 cup pure pumpkin puree, canned or homemade
- 1 cup oil
- 1 tablespoon honey
- 1 tablespoon vanilla extract
- 11 cups plain flour
- 1 tablespoon baking powder
- 11 teaspoons ground cinnamon
- Pinch of salt
- 1 cup white chocolate chips

CHEESECAKE

- 1x 250g | 8.8oz packet low fat/fat free cream cheese, at room temp
- 2 tablespoons flour
- 1 teaspoon ground cinnamon

- 4 tablespoons natural sweetener/sugar of choice

DIRECTIONS

1. Preheat oven to 180c | 350F. Grease a 9x11-inch baking pan with cooking spray; line with baking/parchment paper and set aside.

2. In a large bowl, whisk the egg, brown sugar, sweetener/sugar, pumpkin, oil, honey and vanilla until smooth and creamy.

3. Add the flour, baking powder, cinnamon and salt, and stir until just combined.

4. Fold through chocolate chips, set aside and make the cheesecake layer

CHEESECAKE

1. Combine cream cheese, flour, cinnamon and sweetener/sugar in a medium sized bowl, and beat until smooth.

ASSEMBLE

2. Pour the cake batter into prepared pan and evenly smooth the top lightly with a spatula.

3. Pour the cheesecake mixture over the top, and using the back of a knife, swirl small amounts of the blondie batter gently into the cheesecake mix until a marble effect is created on the top.

4. Bake for about 38 - 45 minutes, or until done. A toothpick inserted in the center should come out mostly clean/slightly dirty, with a few moist crumbs but no batter. Allow cake to cool in pan for at least 30 minutes before slicing and serving.

PUMPKIN & CHOCOLATE CAKE

INGREDIENTS

PUMPKIN LAYER

- 1 cup sugar
- 1 cup canola oil
- 2 large eggs
- 1 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp baking powder
- 1 tsp salt
- 1 cup pumpkin purée

CHOCOLATE LAYER

- 6 Tbsp unsweetened cocoa powder, plus more for pans
- cup all-purpose flour
- cup sugar
- 1 tsp + pinch baking soda
- tsp + pinch baking powder
- tsp + pinch salt
- 1 large eggs
- Tbsp buttermilk
- 6 Tbsp water
- Tbsp canola oil
- 1 tsp vanilla extract

WHIPPED BROWN SUGAR ICING

• 7 Tbsp all-purpose flour • 1 1 cup milk • 1 1 Tbsp pure vanilla extract • 1 1 cup salted butter, at room temperature • 1 1 cup brown sugar, packed • Pinch of salt

DIRECTIONS

1. Preheat oven to 350oF. Butter 2 – 8” layer round pans. Dust one with flour and one with cocoa.

PUMPKIN LAYER

1 Combine sugar, canola oil and eggs in a mixing bowl; mix well.
2 Whisk flour, baking soda, cinnamon, baking powder and salt in another bowl.
3 Stir into oil mixture; beating well. Stir in pumpkin.
4 Pour into the flour prepared pan. Bake for 35-40 minutes. Cool completely before turning out.

CHOCOLATE LAYER

1 Combine cocoa, flour, sugar, baking soda, baking powder and salt into the bowl of a mixer. Beat on low until combined.
2 Add eggs, buttermilk, water, oil and vanilla. Increase speed to medium and beat until very smooth, about 3 minutes.
3 Pour into cocoa prepared pan. Bake until set about 30-35 minutes. Let cool completely before turning out.
4 When both layers are fully cooled, take the one pumpkin layer and cut it in half, then the one chocolate layer and cut it in half so you have 4 sections of cake. Frost with Whipped Brown Sugar Icing alternating one chocolate section, pumpkin, chocolate and finish with pumpkin.

WHIPPED BROWN SUGAR ICING

1 In a small saucepan, whisk flour into milk and heat, stirring constantly, until it thickens.
2 Remove from heat and let it cool to room temperature. Stir in vanilla.
3 While the mixture is cooling, cream the butter, sugar, and salt together until light and fluffy on medium high, about 3 minutes. Add the completely cooled milk mixture.
4 Beat for 5 minutes on medium-high to high until it looks like whipped cream.

CHOCOLATE BUNDT CAKE

INGREDIENTS

• 1/4 Dough from Chocolate Chip Cookies • 1 C M&M's Milk Chocolate Harvest Candies • 1 C Unsalted Butter, softened • 2 C Sugar • 2 Eggs • Tbsp Cocoa Powder • 2 tsp Vanilla Extract • 1 C Sour Cream • 2 tsp Baking Soda • 2 1/2 C All-Purpose Flour • 1/4 tsp Kosher Salt • 1 C Boiling Water • 1 Container Cream Cheese Icing

DIRECTIONS

1 Prepare chocolate chip cookies as directed in the original recipe, swapping out the chocolate chips for the 1 cup of M&M's. Reserve 1/4 of the dough, and wrap the rest in plastic and place in the fridge for later use.

2 Preheat oven to 325 degrees. Grease a bundt pan with shortening or butter, then coat in an even layer of cocoa powder. Tap out the excess and set aside.

3 In a large mixing bowl beat the butter and sugar until light and fluffy, around 5 minutes. Beat in the eggs, one at time, until fully incorporated, then mix in the cocoa powder, vanilla extract, and sour cream.

4 Whisk together the flour, baking soda, and salt and slowly add to the mixture.

5 Gently beat in the boiling water on low speed. Pour the batter into the prepared bundt pan.

6 Roll the cookie dough into small balls and plop them into the cake batter in the bundt cake, pressing down just slightly.

7 Bake for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

8 Allow the cake to cool for 10 minutes in the pan before flipping out onto a cooling rack to cool completely.

9 Remove the lid and foil from the icing, then place in the microwave and heat for 15 second intervals until smooth and pourable. Slowly pour over cooled bundt cake, allow to set.

ANGEL CAKE

INGREDIENTS

- 13 cups sugar, divided
- 1 teaspoon salt
- 1 cup cake flour, sifted
- 12 egg whites
- 1 cup warm water
- 1 teaspoon vanilla extract
- teaspoons cream of tartar
- 1 can of vanilla frosting, optional

DIRECTIONS

1 Preheat oven to 350 degrees F.

2 In medium mixing bowl, combine half of the sugar with the salt and cake flour.

3 In a large mixing bowl, use a balloon whisk to thoroughly mix egg white, water, vanilla, and cream of tartar. After 2 minutes, switch to a hand mixer. Slowly add the remaining half of the sugar sugar, beating continuously at medium speed.

4 Once you have achieved medium peaks, sprinkle enough of the flour mixture to dust the top of the fluffy egg whites. Using a rubber spatula to gently fold in the flour mixture until almost fully incorporated.

5 Repeat until all of the flour mixture is incorporated into the egg whites. You want to mix in the flour in as few folds as possible.

6 Carefully spoon mixture evenly into an ungreased tube pan. Bake for 35 minutes.

7 Check that the cake is done by inserting a wooden skewer into the cake halfway between the middle tube and the outer wall..

8 Cool upside down in the pan on cooling rack for at least an hour. Run a knife around the outer wall of the pan to release the cake. Then run the knife around the center tube and under the cake to finish releasing the cake from the pan.

RED VELVET CAKE

INGREDIENTS

CAKE BATTER

• 31 cups all-purpose flour • 2 cups sugar • 3 tablespoons unsweetened cocoa powder • 2 teaspoons baking soda • 3 teaspoon salt • 13 cups buttermilk • cups vegetable oil • 3 large eggs • 1 teaspoon distilled white vinegar • 1 bottle liquid red food coloring

FROSTING

• 1 pound cream cheese, room temperature • 1 cup butter, softened
• cups confectioners' sugar

BLOODY GANACHE

• 12 ounces white chocolate bark • 2 tablespoons heavy cream • red food coloring

DIRECTIONS

1 To make cake, preheat oven to 350 degrees and spray 3 9-inch cake pans with baking spray with flour.
2 In a large mixing bowl combine flour, sugar, cocoa powder, baking soda, and salt.
3 In a medium bowl, whisk together buttermilk, vegetable oil, eggs, and vinegar.
4 With the mixer on low, add the buttermilk mixture to the flour mixture. Once all buttermilk mixture has been added, turn to medium speed and beat until smooth.
5 Add food coloring and beat until mixed evenly.
6 Divide batter evenly between the prepared pans and bake about 22 to 25 minutes. Let cool in pans for 10 minutes and then remove to wire rack to cool completely.
7 For frosting, beat cream cheese and butter with an electric mixer until smooth. Gradually beat in confectioners' sugar.
8 Spread frosting between layers of cakes and on top and sides.
9 Refrigerate cake to firm up frosting before adding bloody ganache.
10 Melt white chocolate bark with cream cheese in a heavy-bottomed pan over low heat, stirring continuously.
11 Once melted, add food coloring to get desired color. Drizzle on top of cake to resemble blood.

LEMON AND BLUEBERRY CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

- 2 cups fresh blueberries
- ½ cup water
- ½ cup sugar
- 2 tablespoons cornstarch, mixed with 2 tablespoons cold water
- 1 tablespoons vanilla extract

CRUST

- 2 cups graham cracker crumbs
- 8 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar

CHEESECAKE FILLING

- 4 packages (8 oz.) cream cheese, softened
- 1 cup sour cream
- 2 tablespoons cornstarch
- 3 eggs
- 1⅓ cups sugar

- ½ cup graham cracker crumbs
- juice of one meyer lemon
- zest from one meyer lemon

DIRECTIONS

BLUEBERRY SAUCE

1. The sauce can be made while the cake is cooking or many days in advance.

2. In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring to a low boil.

3. In a small bowl, mix the cornstarch with cold water until combined.

4. Slowly stir the cornstarch into the blueberries, careful not to crush them. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.

5. Remove from heat and gently stir in vanilla.

6. Let the sauce cool at room temperature. Measure ½ cup for your recipe, store the rest in jars in the fridge.

CRUST

4. In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.

5. Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the sides. Make sure it is tight and compact.

6. Chill the crust for 15 minutes.

CHEESECAKE FILLING

10. Preheat oven to 325F.

11. In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.

12. Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.

13. Remove crust from the fridge and pour the batter into the crust.

14. In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling. Carefully not to over mix.

15. Bake for about 1¼ hours or until center is almost set. Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until the cheesecake is at room temperature.

16. Transfer to the fridge. Refrigerate overnight or at least 6 hours before serving.

17. The cheesecake can be served with warm blueberry sauce.

18. Store in refrigerator.

CHOCOLATE BROWNIE CAKE WITH MASCARPONE

INGREDIENTS

FOR THE BROWNIE LAYERS

- 1 cup unsalted butter, melted
- 2 cup granulated sugar
- 4 large eggs
- 1 cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon salt
- ½ teaspoon baking soda

FOR THE COCONUT FILLING

- 1 cup walnuts, measure then grind
- 1 cup coconut flakes
- ½ cup heavy cream
- ½ cup sugar
- 1 egg yolk
- 3 tbsp. butter, room temperature

FOR THE VANILLA BUTTERCREAM

- 3 sticks of butter, softened
- 8 oz mascarpone cheese, chilled
- 2½ cups powdered sugar
- 1 vanilla bean
- pinch of salt

FOR THE CHOCOLATE GANACHE

- 8 ounces semisweet chocolate, chopped
- 2 tbsp. light corn syrup
- 3 tablespoons unsalted butter
- 1 cup heavy cream

DIRECTIONS

7. Preheat oven to 350°F.
8. Grease bottom of 3 8inch round pans with melted butter or cooking spray.
9. In the bowl of an electric mixer, whisk together melted butter and sugar until smooth. Add in each egg one at a time on low speed and whisk until well combined.
10. Using a large rubber spatula, gently stir in flour, cocoa, baking soda and salt.
11. Spread batter into the pans and bake for 25-30 minutes until set.
12. Remove and let cool completely before assembling the cake.

FOR THE COCONUT FILLING

3. Place the butter, walnuts and coconut in a large bowl and set aside.
4. In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolk until the mixture begins to thicken and coats the back of a spoon (180 degrees F.). Pour the hot custard immediately onto the walnut-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

FOR THE VANILLA MASCARPONE BUTTERCREAM

4. Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment. Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.

5. Add sugar, ½ a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

6. If the frosting is too thick add heavy cream one tablespoon at a time until it has reached the desired consistency.

FOR THE CHOCOLATE GANACHE

2. Place the chocolate, corn syrup and butter in a medium bowl. Heat the cream in a small saucepan over medium heat until it just begins to boil. Remove from heat and pour over the chocolate. Let stand one minute, then stir until smooth. Cool to room temperature.

ASSEMBLE THE CAKE

6. Remove the cooled brownie layers from the pans. Set the first cake layer on a cake plate.

7. Top with a half of the coconut walnut filling, spread it evenly. Top the coconut wittier with ⅓ of the frosting, also spread evenly. Repeat the process with the second brownie cake layer. Third (top) layer, is covered in frosting only, no coconut mixture.

8. Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is dripping down.

9. Decorate with frosting if you have any remaining and chocolate sprinkles.

10. Chill the cake for at least 2 hours before serving.

COFFEE CAKE

INGREDIENTS

• ½ cup coconut oil • eggs • 1 cup brown sugar • 1 tsp. vanilla • 1 cup cooked oatmeal • cup white whole wheat flour • cup all-purpose flour • 1 tsp. cloves • 1 tsp. salt • 1 tsp. cinnamon • 1 tsp. baking soda • 1 Tbsp. coconut oil • 1 cup chopped pecans • 1 cup brown sugar

DIRECTIONS

1 Preheat oven to 350o F. Spray an 8x8" pan with cooking spray.

2 Stir together the coconut oil, eggs, Truvia, vanilla and cooked oatmeal.

3 In a separate bowl, mix together flour, cloves, salt, cinnamon and baking soda. Combine dry Ingredients with wet Ingredients and stir until combined. Pour into prepared pan.

4 Mix 1 Tbsp. coconut oil, pecans and brown sugar in a small bowl and sprinkle over the top of cake. Bake for 25-30 minutes. Cut into squares and serve.

CHOCOLATE CAKE WITH CARAMEL & MASCARPONE

INGREDIENTS

• 150g of flour • 30g of cocoa powdered Pantaguel • 1/4 teaspoon of baking powder • 1/4 teaspoon of baking soda • 1/4 teaspoon of salt • 100g of softened butter • 145g of brown sugar • 1 egg • 1 egg yolk • 75g of melted chocolate • 1/2 teaspoon of vanilla extract • 125ml of milk

FOR THE CARAMEL

• 100g yellow sugar • 60ml of cream • tablespoon of unsalted butter • 1 teaspoon of vanilla extract • pinch of salt

MARSCARPONE CREAM AND CARAMEL

• 250g mascarpone cheese • 63g powdered sugar • 100ml fresh cream • Caramel

CHOCOLATE SHAVINGS

- 100g chocolate

DIRECTIONS

1 Pre-heat the oven at 175oC and prepare two trays with 15cm with a parchment paper base, spread with butter and sprinkle a little of the powdered cocoa.
2 Mix in a bowl the sieved flour with the cocoa, baking powder, baking soda and salt. Reserve.
3 On another bowl, beat the butter with the sugar until it becomes a soft cream.
4 Add the egg and the egg yolk to the butter mixture, whisk well and then add the melted chocolate and the vanilla. Mix well.
5 Alternating between the flour and the milk, keep involving the liquid mixture, ending with the flour.
6 Divide the mixture on the two trays. Seeing as it is a thick mixture, it will be necessary to smooth it out with a spoon.
7 Bring it to the oven for 30-35mins or until the toothpick comes out clean.
8 Take it out of the oven and let it rest for 10mins before taking it out of the tray and letting it cool completely.

CARAMEL

1 On a small pan, bring it to medium heat with the sugar, the butter and the cream.
2 Keep stirring non-stop with a spoon, let it shimmer for 3min. Don’t stop stirring to avoid it from sticking to the end of the pan.
3 Take it out of the heat and add the vanilla and the salt. Careful because it might me too hot and start to create bubbles.
4 Pour it on a glass bottle and let it cool down at ambient temperature.

MARSCARPONE CREAM AND CARAMEL

1 Whisk the mascarpone with the sugar and caramel until it becomes a soft and smooth cream.
2 Add the cream and whisk it for 5 more minutes until it becomes

smooth again.

CHOCOLATE SHAVINGS

1 Put a tray in the fridge, minimum 15min.

2 To season the chocolate, you’re going to need to melt half of the black chocolate in bain-marie and the other half, break into very small pieces.

3 When the chocolate is melted, add the chocolate pieces and mix until it all melts.

4 Pour the chocolate over the tray and spread out a thin layer with the help of a spatula.

5 Wait some minutes until the chocolate dries out, if needed, bring the tray into the fridge again for less than 5min.

6 With the help of a metallic spatula or a knife, make little rolls.

ASSEMBLY

1 Put one of the cakes over a base, take out the top and spread a little bit of the cream, some chocolate shaving and some powdered cocoa.

2 On top of it, put the other half of the cake.

3 Spread the resto f the cream, chocolate shaving and more powdered cocoa.

UPSIDE-DOWN TEA CAKE

INGREDIENTS

UPSIDE-DOWN BITS

- 300 g kumquats
- Tbsp coconut oil, melted (30 ml)
- 1 c coconut sugar, lightly packed (40 g)
- 1 Tbsp boiling water (15 ml)

CAKE

- 1 c coconut oil, semi-firm (115 g)
- 1 c coconut sugar, lightly packed (80 g)
- eggs, at room temperature
- 1 c almond milk (115 ml)
- 1 c orange juice (60 ml)
- 1 tsp vanilla paste
- c whole spelt flour (260 g)
- 2 Tbsp arrowroot flour (16 g)
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt

TOPPING

- handful flaked almonds
- handful shredded coconut

DIRECTIONS

1 Preheat oven to 180°C (350°F). Grease sides of an 8 inch / 20 cm cake tin with a bit of coconut oil.

2 Slice a very thin bit off the end of each kumquat and discard. Cut each kumquat in half — or large ones in thirds — and remove seeds.

PREPARE THE UPSIDE-DOWN BITS

1 Drizzle melted coconut oil into base tin.

2 Combine boiling water and sugar and stir gently, then drizzle over coconut oil.

3 Place kumquat slices over caramel mixture, packing them very tightly together .

MAKE THE CAKE BATTER

1 In a large bowl use a spatula to cream coconut oil and sugar together until smooth. Add eggs and beat well.

2 Combine orange juice, almond milk and vanilla in a jug. Combine dry Ingredients in a separate bowl.

3 Stir a third of the dry Ingredients into the egg mixture followed by half the wet Ingredients. Repeat then end with dry Ingredients. Tip batter over kumquats and smooth top.

4 Bake approximately 25 minutes until cake pulls away from the edges and a skewer inserted into the centre comes out clean. Cool in pan for 5 minutes, run a knife around the edge then shake gently to loosen fruit and tip onto serving plate. Set aside to cool completely.

MAKE THE TOPPING

1 Toast almonds in oven in a dry pan until just golden, tip into a plate.

2 Repeat with coconut and combine with almonds.

3 Sprinkle over cake to serve.

PUMPKIN CARROT CAKE

INGREDIENTS

CAKE

- large eggs • 1 cup pumpkin puree • 3/4 cup granulated sugar
- 1/4 cup light brown sugar, packed • 1/2 cup canola or vegetable oil
- 1 tablespoon pumpkin pie spice • teaspoons vanilla extract • 1 teaspoon cinnamon • 1/4 teaspoon ground cloves • 1 cup grated carrots, loosely packed • 1 cup all-purpose flour • 1 teaspoon baking powder • 1/2 teaspoon baking soda • 1/2 teaspoon salt, or to taste
- 1 cup raisins, optional (or 1 cup chopped nuts, or 1/2 cup raisins and 1/2 cup chopped nuts)

FROSTING

- ounces cream cheese, softened • 1/4 cup (half of 1 stick) unsalted butter, softened • 1 1/2 cups confectioners' sugar, sifted • 1/2 teaspoon vanilla extract • 1/2 teaspoon salt, or to taste

DIRECTIONS

CAKE

1 Preheat oven to 350F. Spray a 9-inch springform pan with floured cooking spray or grease and flour the pan; set aside.
2 To a large bowl, add the eggs, pumpkin, sugars, oil, pumpkin pie spice, vanilla, cinnamon, cloves, and whisk to combine.
3 Add the carrots and stir to combine.
4 Add the flour, baking powder, baking soda, salt, and stir until just combined.
5 Optionally add the raisins and/or nuts and stir to combine. Turn batter out into prepared pan, smoothing the top lightly with a spatula.
6 Bake for about 45 minutes or until center is set and a toothpick inserted in the center comes out clean or with a few moist crumbs, no batter.
7 In the last 10 minutes, loosely drape a sheet of foil over the top of the springform pan to prevent the top from becoming overly browned.
8 Allow cake to cool completely in pan on a wire rack before frosting it so the frosting.

FROSTING

1 To a large bowl add the cream cheese, butter, and beat with an electric mixer on high-speedy until fluffy, about 2 minutes.
2 Add the confectioners' sugar, vanilla, salt, and beat until smooth and incorporated, about 2 minutes.
3 Turn frosting out onto cake and spread into a smooth, even, flat layer using a spatula or knife. Unlatch springform pan, slice, and serve.

CREPE CHEESECAKE

INGREDIENTS

CREPES

- 1 cup all-purpose flour • tablespoon sugar • 1 teaspoon salt • cups whole milk • large eggs • tablespoons unsalted butter, melted • 1 teaspoons vanilla extract or 1 vanilla bean, halved and seeds removed • Butter - to coat the pan

RICOTTA CREPE FILLING

- cup ricotta cheese • tablespoons sugar • 1 egg • 1 tablespoon flour • 1 cup chocolate chips

CHEESECAKE FILLING

- (8 ounce) packages cream cheese • cup white sugar • ½ or 1 cup whole milk • eggs • 1 cup sour cream • 1 cup all purpose flour • 1 teaspoons vanilla extract or 1 vanilla bean, halved and seeds removed

GARNISH

- baking spray • ounces dark chocolate, chopped • 1 lb. fresh raspberries • powdered sugar

DIRECTIONS

CREPES

1. Place eggs, milk and melted butter in a blender and mix on low - medium speed.

2. Add sugar, salt, vanilla bean seeds and flour - one cup at a time and mix in the blender/or whisk until well combined. Let the batter sit at room temperature for 15-20 minutes.

3. Place a 12-inch non-stick pan ver low-medium heat and when hot add a little butter to coat it.

4. Pour 1 cup of crepe batter into the center of the pan and swirl to spread evenly. Cook for roughly 1 minute or until the edges of the crepe appear to loosen from the pan.

5. Using a rubber spatula, loosed the crepe edges from the pan, now using your fingertips, quickly flip the crepe and cook for another 1 minute, until slightly golden brown.

6. Remove crepe and stack on a plate. Continue with the remaining batter and stack crepes on the plate. Coat the pan with butter as needed.

7. When done cooking, and the crepes have cooled to room temperature, cover them with a kitchen towel to avoid the edges from drying out.

RICOTTA CREPE FILLING

1. In a medium bowl, mix ricotta cheese with the egg and sugar, when combined mix in the flour, after fully incorporated add the chocolate chips. Set aside.

CHEESECAKE FILLING

1. In the bowl of an electric mixer, fitted with the wire attachment, mix cream cheese with sugar until smooth. Add the milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Stop and scrape the bowl sides and the bottom of the bowl, using a rubber spatula. Mix in sour cream, vanilla bean seeds and flour until smooth.

BAKE

1. Preheat oven to 350F.
2. Spray a 8 inch springform pan with baking spray.
3. Place 2 crepes on the bottom of the bowl and 3 on the sides, to create a crepe crust.
4. Pour half of the New York cheesecake filling into prepared crepe crust.
5. Place a crepe on a working table, place 1 of the ricotta chocolate chip mixture a few inches from the side that is facing you, and spread it over half of the crepe. Roll it gently into a tube and place it carefully into the pan on top of the cheesecake filling. Repeat with the remaining 3 crepes.
6. Top the crepes with the remaining New York Cheesecake filling.
7. Bake in the preheated oven for 1 hour. Turn the oven off, and let cake cool in oven with the door closed for 4-5 hours, this prevents cracking. If the cake cracks, don't worry since we are covering it in chocolate so it won't be visible.
8. Once you remove the cake from the oven, the crepe edges that are over the pan will be slightly burned, trim them, and bring the crepe crust to the same level as the cake.
9. Keep the cake in the pan.

GARNISH

1. Bring a medium saucepan half filled with water to a boil. Place the chocolate in a medium bowl set over the saucepan of simmering water, let it melt, stir just a few times. Remove from heat and set aside. Pour the chocolate on top of the cheesecake, level the mixture with a spatula or spoon.

2. Top with fresh raspberries and refrigerate for at least 4 - 5 hours or better overnight.

3. Before serving, sift powdered sugar on top of the cake and remove from the springform pan.

MEYER LEMON CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

- cups fresh blueberries
- 1 cup water
- 1 cup sugar
- tablespoons cornstarch, mixed with 2 tablespoons cold water
- 1 tablespoons vanilla extract

CRUST

- cups graham cracker crumbs
- tablespoons unsalted butter, melted
- tablespoons granulated sugar

CHEESECAKE FILLING

- packages (8 oz.) cream cheese, softened
- 1 cup sour cream
- tablespoons cornstarch
- eggs
- 1 ½ cups sugar
- 1 cup graham cracker crumbs

- juice of one meyer lemon
- zest from one meyer lemon

DIRECTIONS

BLUEBERRY SAUCE

1 In a large saucepan over medium heat, combine blueberries, water and sugar. Stir frequently, but careful not to crush the berries, bring to a low boil.
2 In a small bowl, mix the cornstarch with cold water until combined.
3 Slowly stir the cornstarch into the blueberries. Simmer until the homemade blueberry sauce is thick enough to coat the back of a metal spoon, about 10 minutes.
4 Remove from heat and gently stir in vanilla.
5 Let the sauce cool at room temperature. Measure 1 cup for your recipe, store the rest in jars in the fridge.

CRUST

1 In a large bowl, mix the crumbs with melted butter and granulated sugar with a rubber spatula until combined.
2 Press the mixture into the bottom of a 9inch spring form cake pan and slightly up the sides. Make sure it is tight and compact.
3 Chill the crust for 15 minutes.

CHEESECAKE FILLING

1 Preheat oven to 325F.
2 In the bowl of an electric mixer fitted with the whisk attachment beat cream cheese on medium speed until fluffy. Add the sugar, cornstarch, lemon juice, lemon zest and beat until combined.
3 Add eggs, one at a time, beating until just combined after each addition. On low speed beat in sour cream just until combined.
4 Remove crust from the fridge and pour the batter into the crust.
5 In circles pour the blueberry sauce over the cheesecake and with the edge of a spatula create swirls and mix the blueberry sauce into the cheesecake filling. Carefully not to over mix.
6 Bake for about 11 hours or until center is almost set. Cool on a wire rack for 15 minutes. Sprinkle graham crackers on top and loosen sides of pan and continue cooling on wire rack until the cheesecake is at room

temperature.

7 Transfer to the fridge. Refrigerate overnight or at least 6 hours before serving.

8 The cheesecake can be served with warm blueberry sauce.

9 Store in refrigerator.

PUMPKIN SPICE CAKE

INGREDIENTS

CAKE

- large eggs
- 1 cup granulated sugar
- 1 cup pumpkin puree
- 1/2 cup canola or vegetable oil
- teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt, or to taste

FROSTING

- ounces cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt, or to taste

DIRECTIONS

CAKE

1 Preheat oven to 350F. Line an 8x8-inch pan with aluminum foil and spray with cooking spray; set aside.

2 To a large bowl, add the eggs, sugar, pumpkin, oil, pumpkin pie spice, vanilla, and whisk to combine.

3 Add the flour, baking powder, baking soda, salt, and stir until just combined.

4 Turn batter out into prepared pan, smoothing the top lightly with a spatula. Bake for about 35 to 40 minute or until center is set and a toothpick inserted in the center comes out clean or with a few moist crumbs, no batter. Set cake aside on a cooling rack to cool completely before .

FROSTING

1 To a large bowl add the cream cheese, butter, confectioners' sugar, vanilla, salt, and whisk until smooth and fluffy or beat with an electric mixer.

2 Turn frosting out onto cake and spread into a smooth, even, flat layer using a spatula or knife. Slice and serve

STRAWBERRY UPSIDE DOWN CAKE

INGREDIENTS

- 1 cup sugar
- tbsp corn starch
- cups fresh quartered strawberries
- 1 tsp vanilla extract
- For the cake batter
- cups all-purpose flour
- 1 tablespoon baking powder
- 1 tsp salt
- large eggs, at room temperature
- cups sugar
- 1 cup melted butter
- 1 cup vegetable oil
- 1 cup whole milk, at room temperature

DIRECTIONS

Grease and flour a 10 inch round cake pan very well and preheat oven to 350 degrees F. A large 9 or 10 inch tube pan or an 9x9 square baking pan can also be used.

Cut the strawberries in half.

Mix the corn starch and 1 cup sugar together and sprinkle over the strawberries along with the 1 tsp vanilla extract. Toss together well and spread evenly into the bottom of the prepared pan.

CAKE BATTER

1 Sift together the flour baking powder and salt. Set aside.
2 In the bowl of an electric mixer, beat together the eggs, sugar at high speed until very foamy.
3 Mix together the butter and vegetable oil in a measuring cup with a spout.
4 Slowly add this butter and oil mixture to the egg and sugar mixture as it continues to beat.
5 Fold in the dry Ingredients alternately with the milk. When alternating wet and dry Ingredients, always begin and end with the dry mixture. =
6 Pour the batter over the strawberries in the baking pan.
7 Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean.
8 Cool in the pan for about 10 minutes before inverting onto a heatproof serving plate.
9 Serve with whipped cream or vanilla ice cream.

APPLE CIDER BUNDT CAKE

INGREDIENTS

CAKE

- 1 1/2 cups spiced apple cider
- 1 large apple, peeled, cored, and roughly chopped
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1/2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 teaspoon cinnamon
- pinch of ground cloves
- 1/2 cup unsalted butter, at room temperature
- 3/4 cup sugar
- 1/2 cup light brown sugar, packed
- large eggs, at room temperature
- 1/4 cup vegetable oil

TOPPING

- tablespoons granulated sugar
- 1 1/2 teaspoons cinnamon
- 1 tablespoon unsalted butter, melted

DIRECTIONS

1 Add the cider and chopped apple to a medium saucepan set over medium-high heat and bring the cider to a boil.

2 Reduce the heat to medium and simmer until half of the cider has been absorbed and the apples can be smashed easily with a fork, about 15 minutes.

3 Remove the saucepan from the heat, and allow to cool for 5 minutes. Pour the mixture into a food processor or blender and blend until pureed and smooth.

4 Measure out 1 cup of the cider mixture and add to a large measuring cup, along with the milk and vanilla extract. Stir with a fork to combine.

5 Preheat the oven to 350 degrees F and position a rack in the middle of the oven. Grease a 10-cup Bundt pan with non-stick spray and dust all over with flour, tapping out the excess.

6 In a medium bowl, whisk together the flour, baking powder, baking soda, salt, nutmeg, cinnamon, and cloves.

7 In the bowl of standard electric mixer fitted with the paddle attachment, beat the butter, granulated sugar, and brown sugar on medium speed until light and fluffy, about 3-4 minutes. Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl with a rubber spatula as needed. Add in the oil, and beat to combine, about 1 minute.

8 Lower the mixer speed to low, and add the flour mixture in three batches, alternating with the cider-milk mixture, beginning and ending with the dry Ingredients. Mix only until incorporated and scrape down the sides of the bowl with a rubber spatula as needed. After the last addition, increase the speed to medium and beat for about 20 seconds to fully combine.

9 Scrape the batter into the prepared pan. Bake the cake until the top is golden brown and a tester inserted into the center comes out clean, about 45 minutes. Transfer the cake to cooling rack set over a baking sheet and let it cool in the pan for 10 minutes, then invert directly onto the cooling rack.

10 While the cake is still warm, combine the granulated sugar and cinnamon to make the topping. Brush the warm cake with melted butter and sprinkle with the cinnamon sugar, using your fingers to rub it onto the

sides.

11 Let the cake cool completely.

CHOCOLATE BROWNIE CAKE WITH MASCARPONE

INGREDIENTS

BROWNIE LAYERS

- 1 cup unsalted butter, melted
- cup granulated sugar
- large eggs
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda

COCONUT FILLING

- 1 cup walnuts, measure then grind
- 1 cup coconut flakes
- 1 cup heavy cream
- 1 cup sugar
- 1 egg yolk
- tbsp. butter, room temperature

MASCARPONE

- sticks of butter, softened
- oz mascarpone cheese, chilled
- 21 cups powdered sugar
- 1 vanilla bean
- pinch of salt

CHOCOLATE GANACHE

- ounces semisweet chocolate, chopped
- tbsp. light corn syrup
- tablespoons unsalted butter
- 1 cup heavy cream

DIRECTIONS

1 Preheat oven to 350°F.
2 Grease bottom of 3 8inch round pans with melted butter or cooking spray.
3 In the bowl of an electric mixer, whisk together melted butter and sugar until smooth. Add in each egg one at a time on low speed and whisk until well combined.
4 Using a large rubber spatula, gently stir in flour, cocoa, baking soda and salt.
5 Spread batter into the pans and bake for 25-30 minutes until set.
6 Remove and let cool completely before assembling the cake.

COCONUT FILLING

1 Place the butter, walnuts and coconut in a large bowl and set aside.
2 In a medium sauce pan, on low/medium heat, stir together the heavy cream, sugar and egg yolk until the mixture begins to thicken and coats the back of a spoon (180 degrees F.).
3 Pour the hot custard immediately onto the walnut-coconut mixture and stir until the butter is melted. Cool completely to room temperature before topping the brownie layers.

MASCARPONE

1 Place softened butter and mascarpone into the bowl of an electric stand mixer that has been fitted with the whisk attachment.
2 Turn the mixer on a medium setting and cream until it smooth and combined, 2 - 3 minutes.
3 Add sugar, 1 a cup at a time. Add vanilla beans and a pinch of salt and whisk until well-incorporated.

CHOCOLATE GANACHE

1 Place the chocolate, corn syrup and butter in a medium bowl.
2 Heat the cream in a small saucepan over medium heat until it just begins to boil.
3 Remove from heat and pour over the chocolate. Let stand one minute,

then stir until smooth. Cool to room temperature.

ASSEMBLE

1 Remove the cooled brownie layers from the pans. Set the first cake layer on a cake plate.

2 Top with a half of the coconut walnut filling, spread it evenly. Top the coconut wittier with frosting, also spread evenly.

3 Repeat the process with the second brownie cake layer. Third layer, is covered in frosting only, no coconut mixture.

Pour the chocolate ganache on top of the cake, distribute evenly and also ice the sides of the cake while the ganache is dripping down.

4 Chill the cake for at least 2 hours before serving.

CHESTNUT CHOCOLATE CAKE

INGREDIENTS

CHESTNUT LAYER

- 1 small egg white
- A pinch of cream of tartar
- 1 table spoon powder sugar
- 1 large egg
- 40 grams (1,4 oz) sugar
- 40 grams (1,4 oz) butter, at room temperature
- 80 grams (2,8 oz) chestnut meal boiled and peeled chestnuts
- 25 grams (0,9 oz) rice flour
- A pinch of salt

CHOCOLATE MOUSSE

- 100 grams (3,5 oz) dark eating chocolate
- 60ml. + 80ml. sweetened heavy whipping cream
- 1 egg yolk
- 20 grams (0,7 oz) sugar
- 1/2 tea spoon vanilla extract
- grams of gelatine

- ml. water

CHOCOLATE GANACHE

- 50 (1,8 oz) grams dark eating chocolate
- 15 grams (0,5 oz) butter
- 15 ml. heavy whipping cream

CARAMELIZED NUTS

- 40 grams (1,4 oz) sugar
- 50 grams (1,8 oz) raw nuts

DIRECTIONS

CHESTNUT LAYER

1 Preheat your oven to 180C, fan-forced (350F, fan-forced). Line a baking sheet with parchment paper 2 Beat the egg white with the cream of tartar in a medium bowl until soft peaks form. Add the powder sugar and continue to beat until meringue turns glossy and light and stiff peaks form. Set aside.

3 In another bowl beat the eggs with muscovado sugar until the mixture becomes fluffy and thickens a bit. Beat in the butter until all is combined.

4 Gently fold in the chestnut meal, rice flour and a pinch of salt. Stir until all Ingredients combine.

5 Gently fold in the egg white.

6 Pour the batter onto the baking sheet and even the top with a spatula.

7 Bake about 7-10 minutes or until the layer turns golden brown.

8 Remove from oven.

9 Cut the chestnut layer while it is still hot.

10 Grease 3 rings with coconut butter or other unflavored oil/butter.

11 Using the rings, cut out of the almond layer 3 circles.

12 Place all rings on a large serving plate with parchment paper. Fit in one cake circle in every ring, press to reach the bottom and stick to the paper. Set aside.

CHOCOLATE MOUSSE

1 In a small bowl combine the chocolate and 60 ml. of heavy whipping cream.

2 Heat t in the microwave oven until cream is so hot that the chocolate will start to melt. Stir with a small spoon until the chocolate melts and the mixture is glossy and smooth. Set aside.

3 In a medium saucepan whisk the egg yolk and sugar until pale.

4 Add vanilla extract and start cooking on medium / medium-low heat. Whisk almost constantly until sugar dissolves and the egg yolk mixture is hot to the touch. Cook egg yolks on medium low heat until you temper them, continue cooking until the mixture thickens. Whisk often to avoid curdling the eggs.

5 Once the sugar dissolves and the mixture is thickened, remove from the heat and add the chocolate-cream mixture. Stir until all combines and the mixture is smooth. Set aside.

6 In a medium-size bowl whip 80 ml. of heavy whipping cream until soft peaks form. Don’t over-beat the cream, you need it with soft peaks in order to get a smooth and light as an air mousse. Set aside.

7 Place 5 grams (1/2 sachet) of gelatine in a small heatproof bowl with 10 ml. water and let it sit for a few minutes. Place the bowl with the gelatine over a small saucepan with simmering water. Let the gelatine heats until liquid smooth, crystal clear like water, only little yellowish. Set aside to cool off for a bit. Add it to the chocolate-egg mixture and stir to combine completely. Fold in the heavy whipping cream and gently stir with a rubber spatula.

8 Fill in the cooking rings with the mousse almost to the edge, leave enough room for a layer of chocolate ganache.

9 Put in the fridge to firm up for about two hours.

CHOCOLATE GANACHE

1 Combine all Ingredients in a small bowl and heat in a microwave oven until the chocolate starts to melt. Stir until the mixture is glossy and smooth.

2 Remove mousse cakes from the fridge and pour a little bit of the chocolate ganache over each mousse cake. Put back in the fridge for 30 minutes.

CARAMELIZED NUTS

1 Add sugar to a small saucepan. Set it over medium heat.

2 Cook until it melts completely and turns golden brown. Pour in the nuts and stir to coat all nuts. Remove from heat and immediately transfer the mixture to a large plate lined with parchment paper. let the nuts cool off completely then crush with a glass/rolling pan or in the food processor.

3 Once cakes are firm enough and the chocolate ganache is set, gently remove each cake from the rings, place on a dessert plate and sprinkle some of the nuts over.

CHOCOLATE CAKE

INGREDIENTS

- egg whites at room temperature
- cups extra fine granulated Imperial sugar
- tablespoons unsweetened cocoa powder
- teaspoons corn starch
- 1 tablespoon lemon juice
- 1 tablespoon vanilla extract
- cups cold heavy whipping cream
- 1 cup powdered Imperial sugar
- 10-12 strawberries, cored and quartered
- chocolate shavings

DIRECTIONS

1 Preheat your oven to 250 degrees F. Line a baking sheet with parchment paper.
2 In the bowl of a stand mixer with the whisk attachment, beat the egg whites and granulated sugar on high, until stiff peaks form.
3 Add the cocoa powder, corn starch, lemon juice and vanilla extract and mix until well blended.
4 Transfer to your lined sheet. Use a spatula to make 6 round rings. Make sure there is an indent in the center of each circle - the centers will rise during baking.
5 Bake for 1 hour and 30 minutes. Turn off the oven and allow the meringues to cool in the oven with the door closed for at least 1 hour. When you remove them from the oven, make sure they are completely cool before assembling your pavlova cake.
6 Beat the whipping cream on high for 3-4 minutes. Slowly add the powdered sugar until the whipped cream is thick and fluffy.

ASSEMBLE

1 Place one meringue on a plate. Top that with whipped cream and repeat until you have used 3 of your meringues.
2 Place several strawberry chunks into the whipped cream and on top of the cake.
3 Sprinkle chocolate shavings on top.

OREO CAKE

INGREDIENTS

- 1 Box Chocolate Cake Mix
- 1 Pack of Oreo Cookies
- 1 Large Box Oreo Instant Pudding
- Cups Milk
- Ounces Cool Whip

DIRECTIONS

1 Preheat oven to 350 F. Roughly chop oreo cookies.

2 Grease a 9x13 inch dish. Prepare chocolate cake according to box directions.

3 Pour cake batter into the prepared pan. Bake for 30-32 minutes or until a tooth pick inserted in the center comes out clean.

4 While the cake is cooling whisk milk and pudding together until smooth.

5 Use a wooden spoon to poke holes in the top of the cake. Evenly pour pudding over the top of the cake.

6 Sprinkle with half of the chopped oreos. Cool cake completely.

7 Frost with cool whip. Sprinkle with remaining oreos. Store in the refrigerator.

CHOCOLATE LAYERED CAKE

INGREDIENTS

LAYERS

- 1 and 3/4 cups (220g) all-purpose flour
- 1 and 3/4 cup (350g) granulated sugar
- 3/4 cup (65g) unsweetened cocoa powder
- 1 teaspoon baking powder
- teaspoons baking soda
- 1 teaspoon salt
- 1 cup (240ml) buttermilk1
- 1/2 cup (120ml) vegetable oil
- large eggs, at room temperature2
- 1 teaspoon pure vanilla extract
- 1 cup (240ml) freshly brewed strong hot coffee

CHOCOLATE FROSTING

- cups (2.5 sticks or 290g) unsalted butter, softened to room temperature
- 3-4 cups (360-480g) confectioners' sugar
- 3/4 cup (65g) unsweetened cocoa powder
- 3-5 Tablespoons (45-75ml) heavy cream

- 1 teaspoon pure vanilla extract
- 1/2 - 3/4 teaspoon salt
- 15 oz (1.5 bags) chocolate chips

DIRECTIONS

CAKE

1 Preheat oven to 350F degrees. Butter & flour two 9 inch round cake pans4, or use non-stick spray.
2 Sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt in a medium sized bowl. Set aside.
3 Using a handheld or stand mixer on high speed, mix the buttermilk, oil, room temperature eggs, and vanilla in a large bowl until combined. Slowly add the dry Ingredients to the wet Ingredients with the mixer on low. Add the coffee. The batter will be VERY thin. This is ok.
4 Pour the batter into prepared baking pans and bake for 23-27 minutes or until a toothpick inserted in the center comes out clean. Allow to cool before frosting.

FROSTING

1 Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy - about 2 full minutes.
2 Turn speed to low and slowly add 3.5 cups of confectioners' sugar and the cocoa powder. Beat until sugar/cocoa are absorbed into the butter, about 2 minutes. Turn mixer to medium speed and add the vanilla and cream. Once added, turn the mixer to high speed and beat for 1 minute.
3 Taste, and add salt to taste.

ASSEMBLY

1 Place 1 layer, flat side up, on a plate or cake stand. With a knife or offset spatula, spread the top with frosting.
2 Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake. Decorate with chocolate chips.

CINNAMON SUGAR CAKE

INGREDIENTS

- cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 21 teaspoons ground cinnamon
- large eggs
- 1 cup granulated sugar
- 1 cup (1 stick) unsalted butter, softened
- teaspoons vanilla extract
- 1 cup sour cream

BUTTERCREAM FROSTING

- 1 (2 sticks) cup unsalted butter, softened
- cups confectioners' sugar
- Tablespoons 2% milk
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 Tablespoon cinnamon-sugar, sprinkle on top of cake

DIRECTIONS

1 Preheat oven to 350F degrees. Spray two 9-on. round baking pans with non-stick cooking spray. Set aside.
2 In a medium bowl, mix flour, baking powder, baking soda, salt and ground cinnamon. Set aside.
3 In a large bowl, using an electric or stand mixer on medium speed, beat eggs and sugar for about 2 minutes, or until light and creamy.
4 Add the butter and vanilla extract and beat on low speed for about 1 minute, or until well blended. Beat in the dry Ingredients on low speed until blended. Add the sour cream and beat until smooth.
5 Divide batter evenly into prepared baking pans. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Allow cake to cool before frosting.

FROSTING

1 Mix softened butter on medium speed with an electric or stand mixer. Beat for 30 seconds until smooth and creamy.
2 Add powdered sugar, milk, ground cinnamon and vanilla extract. Increase to high speed and beat for 3 minutes or until smooth.
3 Spread the frosting between layers and over top and sides of cake. Sprinkle with cinnamon-sugar.

DARK CHOCOLATE AND YOGURT CAKE

INGREDIENTS

- tablespoons butter
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- tablespoons dark cocoa powder
- 3/4 cup plain greek yogurt
- 1/4 cup milk

DARK COCOA SYRUP

- 1 cup powdered sugar
- 1 tablespoon dark cocoa powder
- 1 teaspoon vanilla extract
- 1 teaspoon water

INSTUCTIONS

1 Preheat oven to 350 degrees. Butter and flour an 8×8 cake pan.

2 Cream butter and sugar together until fluffy. Beat in egg and vanilla. Add cocoa, flour, baking powder and salt and mix until combined. Add yogurt and mix until batter is smooth. Add in milk and mix until batter comes together. Pour into pan.

3 Bake for 18-20 minutes, or until cake is set. Cake will be thin, and appear a bit spongey. Serve with fresh whipped cream and cocoa syrup.

DARK COCOA SYRUP

1 Mix all Ingredients until a smooth glaze forms.

STRAWBERRIES CAKE

INGREDIENTS

STRAWBERRY CAKE

- 1 cup unsalted butter, at room temperature
- cups white sugar
- large eggs
- teaspoons freshly squeezed lemon juice
- cups plus 3 tablespoons flour
- tablespoons cornstarch
- tablespoons strawberry jell-o mix, dry
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 2/3 cup chopped fresh strawberries

FROSTING

- 1/2 cup unsalted butter, softened
- 1 (8 ounces) package of full-fat cream cheese at room temperature
- teaspoons vanilla extract
- 4-4 and 1/2 cups powdered sugar

TOPPING

- 1 and 1/2 cup sliced strawberries
- 1 and 1/2 tablespoon white sugar

DIRECTIONS

CAKE

1 Preheat the oven to 350 degrees F. Grease and flour a 9 x 13 pan and set aside.
2 Beat the room temperature butter with hand mixers until light and creamy.
3 Slowly add in the sugar until the mixture is light and fluffy, 4 In another bowl, lightly beat the eggs and then add the mixture and mix along with the freshly squeezed lemon juice. Beat in the buttermilk.
5 In a separate bowl, sift together the flour and cornstarch 2-3 times and then add in the jell-o mix, baking soda, and salt.
6 Add the dry Ingredients to the wet and beat at low speed until just combined.
7 Remove the stems from the strawberries and finely chop. Add in the finely chopped strawberries to the cake.
8 Pour the batter evenly in the prepared 9 x 13 pan.
9 Bake for 30-40 minutes or until a toothpick comes out clean when inserted into the center.
10 Cool the cake for at least one hour and then chill in the fridge for another hour.

FROSTING

1 Beat the softened butter and room temperature cream cheese until completely creamy.
2 Beat in the vanilla. Slowly beat in the powdered sugar until smooth and your desired consistency.
3 Spread the frosting over the cake

SUGARED STRAWBERRY TOPPING

1 Stir together the sliced strawberries and sugar in a medium bowl.
2 Let them stand at room temperature for about 20-30 minutes. Add them to the cake when serving and not beforehand.

CARROT CAKE

INGREDIENTS

FOR THE CAKE

- 2 cups shredded carrots
- 8 oz crushed pineapple, drained
- ¾ cup sweetened, shredded coconut
- ½ cup raisins
- 1½ cups sugar
- 1 cup vegetable oil
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 cups all purpose flour
- 1½ teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt

FOR THE FROSTING

- ½ cup unsalted butter, room temperature
- 5 oz cream cheese, softened

- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 3 cups powdered sugar

DIRECTIONS

1. Preheat oven to 350°F. Grease and flour three 8 inch cake pans and set aside.
2. In a large bowl, combine the carrots, pineapple, coconut, raisins, sugar, vegetable oil, eggs, and vanilla extract. In a separate bowl, combine the flour, baking powder, baking soda, cinnamon, and salt. Incorporate the dry Ingredients into the wet, stirring until well combined.
3. Evenly pour the batter into the prepared pans. Bake for 25 minutes, then allow to cool completely before frosting.

FOR THE FROSTING

1. Whip the butter and cream cheese until light and fluffy, about 4 minutes.
2. Add in the vanilla extract, salt, and powdered sugar and whip to combine, about 2 minutes more.
3. Place the first cake on a plate, then top with ⅓ of the frosting. Layer the second and third layers, frosting in between each. Be freeform with it, using a flat knife to even the top of each layer. If you'd like, decorate the top with edible flowers! Then make sure you have friends with you when you eat it, or else you'll go nuts.

MOCHA CAKE

INGREDIENTS

- 1 stick + 1 tbsp (125g) butter
- 1 cup (50g) cocoa
- tsp instant espresso powder
- cup (300g) sugar
- 1 cup (150g) plain flour
- eggs

DIRECTIONS

1 Preheat the oven to 180C, and grease and line a 7 inch (18cm) cake tin.

2 Melt the butter in a medium saucepan over a low heat, and then stir in the remaining Ingredients.

3 Scrape the batter into the pan, and bake for 20-40 minutes, or until the edges are set, but the middle is still gooey. Mine took 30 minutes, but start checking at 20.

4 Leave to cool for at least 30 minutes, before removing from the pan and serving with raspberries, and a dollop of creme fraiche.

CHOCOLATE ZUCCHINI CAKE

INGREDIENTS

- 2-1/4c all-purpose flour
- 1/2c cocoa powder
- 1t baking soda
- 1t salt
- 1-3/4c sugar
- 1/2c butter, softened
- 1/2c canola oil
- 2 eggs
- 1t vanilla extract
- 1/2c buttermilk
- 2c zucchini, grated
- 3/4c semi-sweet chocolate chips

DIRECTIONS

1. Preheat oven to 325. Grease and flour a 9x13 inch baking pan.
2. Sift the flour, cocoa powder, baking soda & salt into a medium bowl.
3. In another bowl, beat the sugar, butter and oil in a large bowl until well blended. Add the eggs 1 at a time, beating well after each addition. Add the vanilla extract.
4. Mix in the dry Ingredients alternating with the buttermilk in 3 additions. Mix in grated zucchini.
5. Spread into prepared pan . Sprinkle with chocolate chips. Bake 50 minutes or until toothpick inserted into the center comes out clean. Allow to cool about 15 minutes, slice, and serve warm.

PUMPKIN CHEESECAKE BARS

INGREDIENTS

CRUST

- 38 gingersnap cookies
- ¼ cup sugar
- 1 tablespoon cinnamon
- 4 tablespoons butter, melted and cooled mostly
- cheesecake layer
- 16 ounces cream cheese, softened
- ½ cup pumpkin puree
- 1 egg, at room temperature
- ⅓ cup sugar
- 1½ teaspoons pumpkin pie spice
- 2 teaspoons vanilla

TOPPING

- whipped cream
- chopped pecans
- pumpkin pie spice or cinnamon

DIRECTIONS

1. Preheat oven to 350. Line an 8x8 inch baking pan with foil and lightly grease.
2. In a food processor combine the gingersnap cookies, sugar, and cinnamon and pulse until fine crumbs form. Add melted butter and pulse again until mixture is completely moistened.
3. Press gingersnap mixture into the bottom of your prepared baking pan. Bake for 10 minutes.
4. While crust is baking, prepare the cheesecake layer.
5. Mix together egg and sugar until light and foamy. Add cream cheese, pumpkin, pumpkin pie spice, and vanilla and mix until smooth. Pour over baked crust.
6. Return pan to oven for 25-30 minutes until cheesecake layer is set.
7. Allow to cool on a cooling rack for 10-25 minutes, then transfer to fridge to chill completely. Cut into squares and top with whipping cream, chopped nuts, and sprinkled cinnamon or pumpkin pie spice.

NUTELLA CHEESECAKE

INGREDIENTS

- 2 cups Oreo crumbs
- ½ stick unsalted butter, melted
- 16 ounces cream cheese, at room temperature
- 2 eggs, at room temperature
- ½ cup granulated sugar
- ¼ cup + 1 tablespoon heavy cream
- 1 vanilla bean, halved and seeds scraped
- ⅓ cup Nutella

DIRECTIONS

1. Preheat oven to 325 degrees F. Butter an 8×8 baking dish and line with parchment paper. Make sure that the parchment is well pressed in the corners. Set aside.
2. In a food processor, pulse Oreos until they become crumbs. Add in melted butter and pulse until moistened. Press Oreo mixture evenly into the bottom of the baking dish. Bake crust until set, about 12 minutes. Set aside to cool.
3. Clean out the food processor. Add cream cheese, eggs, sugar, ¼ cup heavy cream, and vanilla. Pulse until smooth.
4. Put ⅔ of the cream cheese mixture in a bowl and set aside. Add Nutella and 1 tablespoon of heavy cream to the remaining ⅓ cream cheese mixture in the processor. Pulse until smooth.

ASSEMBLY

1. Spread the plain cheesecake mixture over the cooled Oreo crust.
2. Pour the Nutella cheesecake layer on top of the plain cheesecake layer and spread evenly.
3. Bake on the center rack of the oven for about 35 minutes, or until the center jiggles slightly. Remove from the oven and cool completely on a cooling rack. Refrigerate for at least 3 hours.
4. When ready to serve, lift the bars out of the pan by lifting up the parchment paper.

STRAWBERRY AND BLUEBERRY CHEESECAKE

INGREDIENTS

- 4 cups cashews, soaked overnight and divided

BLUEBERRY LAYER

- 1/2 cup cashew milk, heated up for 40 seconds in microwave
- 1 1/2 cups fresh blueberries
- 2 tablespoons granulated sugar
- 1 teaspoon pure vanilla extract
- 1/2 cup coconut oil, melted

STRAWBERRY LAYER

- 1/2 cup cashew milk, heated up for 40 seconds in microwave
- 1 pound fresh strawberries
- 1 teaspoon pure vanilla extract
- 3 tablespoons granulated sugar
- 2/3 cup coconut oil, melted

GARNISH

- white chocolate chips

INSTURCTIONS

Warm your overnight-soaked cashews in the microwave for 40 seconds. Divide them in half, using 2 cups in the blueberry layer, and 2 cups in the strawberry layer.

BLUEBERRY LAYER

1. Place 2 cups of heated cashews, heated cashew milk, fresh blueberries, sugar, vanilla and melted coconut oil together in a powerful blender. Pulse until well incorporated and creamy.
2. Pour into a foil-lined cake pan and freeze for 30 minutes.

STRAWBERRY LAYER

1. When the blueberry layer is frozen, make the strawberry layer.
2. Place 2 cups of heated cashews, heated cashew milk, one pound of fresh hulled strawberries, vanilla, sugar and melted coconut oil together in the blender and pulse until creamy.
3. Pour the strawberry layer on top of the blueberry layer in the cake pan. Allow the cake to freeze for an hour.
4. Top with berries and white chocolate chips.

PASSION FRUIT CHEESECAKE

INGREDIENTS

CRUST

- 1¾ cups crushed graham crackers or malt crackers
- 3 tbsp unsalted butter
- ¼ cup brown sugar

SAUCE

- 2 170 g canned passion fruit pulp
- 1 cup caster sugar
- 4 tsp cornstarch
- ¼ cup water

CHEESECAKE

- 3 packs cream cheese, softened
- ⅔ cup powdered sugar
- 2 tsp vanilla extract
- 3 cups thickened cream or whipped cream, chilled
- 4 tsp unflavoured gelatine
- 2 tbsp hot water
- 500g canned lychees, drained and chopped

TOPPING

- 8 pcs lychees

DIRECTIONS

CRUST

1. Combine all Ingredients and make sure its mixed well and butter is evenly spread throughout the crushed crackers, press it in a 9 in pie pan.

2. Chill in fridge for around 20 minutes.

SAUCE

1. In a sauce pan combine cornstarch and water, mix well to dissolve.

2. Add the passionfruit pulp and sugar, mix well then heat gently until sugar dissolves and sauce thickens.

3. Remove from heat then set aside to cool down.

CHEESECAKE

1. Place softened cream cheese in a bowl together with sugar and vanilla extract, now using an electric mixer beat the cheese until thoroughly mixed.

2. Dissolve gelatine in hot water then let it cool for a while. Once cooled down add into the cream cheese mixture, continue to beat until mixture becomes fluffy.

3. Now add thickened cream and chopped lychees then fold until it’s evenly mixed.

4. Pour over the prepared crust.

5. Top it with the sauce then with lychees. Refrigerate overnight.

PEANUT BUTTER CHEESECAKE

INGREDIENTS

CRUST

- 18 whole Oreos
- 1/4 cup (60g) unsalted butter, melted

FILLING

- 24 ounces (670g) full-fat cream cheese, softened to room temperature
- 1 cup (200g) granulated sugar
- 3/4 cup (180g) full-fat sour cream (or full-fat yogurt), at room temperature
- 1/2 cup (125g) creamy peanut butter
- 2 teaspoons vanilla extract
- 3 large eggs, at room temperature
- 5 regular size chocolate candy bars, chopped
- 1/4 cup melted peanut butter for drizzling

DIRECTIONS

1. Adjust oven rack to the lower third position and preheat the oven to 350F degrees. Spray a 9-inch springform pan with nonstick cooking spray.

2. Set aside.

CRUST

1. In a food processor or blender, pulse the whole Oreos into a fine crumb. Stir the cookie crumbs and melted butter together in a medium sized bowl.

2. Press into the bottom of the prepared pan and only slightly up the sides. Wrap aluminum foil on the bottom and tightly around the outside walls of the springform pan.

3. Bake the crust for 7-8 minutes. Allow to slightly cool.

FILLING

1. Using a mixer beat the cream cheese and granulated sugar together on medium speed in a large bowl - about 3 full minutes until the mixture is smooth and creamy.

2. Add the sour cream, peanut butter, and vanilla, beat until combined. On low speed, add the eggs one at a time, beating after each addition until just blended.

3. Using a rubber spatula or large wooden spoon, fold in 3/4 of your chopped chocolate bars.

4. Pour the filling into the cooled crust. Place the springform pan into a large roasting pan and place into the oven.

5. Fill with about 1 inch of hot water.

6. Bake for 50-60 minutes or until the center is almost set.

7. Turn the oven off and open the door slightly. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely at room temperature. Refrigerate for at least 6 hours or overnight.

8. Loosen the cheesecake from the rim of the pan and remove the rim. Top with additional chopped chocolate bars and drizzle with melted peanut butter. Cut into slices and serve chilled.

APPLE CHEESECAKE BARS

INGREDIENTS

BARS

- 1 and 1/2 cups all-purpose flour
- 1 cup brown sugar
- 1 cup old-fashioned oats
- 1/2 cup toasted walnut flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 3/4 cup unsalted butter, melted and slightly cooled
- 1 teaspoon vanilla extract
- 2 apples, peeled, cored, and chopped into 1/2-inch pieces
- 1 cup caramel bits

CHEESECAKE

- 1 (8-ounce) package cream cheese
- 1/3 cup granulated sugar
- 1 large egg, at room-temperature
- 1 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 350 degrees F. Line a 8-inch-by-8-inch square pan with parchment paper.

In a large bowl, combine flour, brown sugar, oats, walnut flour, cinnamon, and kosher salt. Stir to combine.

Stir in melted butter and vanilla extract until the mixture resembles coarse crumbs. Press a little more than half of the mixture into the bottom of your prepared pan.

CHEESECAKE

1. Add cream cheese and sugar to the bowl of a stand mixer fitted with the paddle attachment. Beat until smooth and creamy, about 1 minute.
2. Beat in the egg and vanilla extract until smooth.
3. Evenly spread the cheesecake mixture over the shortbread mixture. Top evenly with the apples and caramel bits. Sprinkle the remaining oat mixture over the apples.
4. Bake for 35-40 minutes, or until the crust is golden brown and apples are tender.
5. Cool completely in the pan. Remove and cut into squares. Store the cooled squares in an airtight container in the refrigerator.

PUMPKIN CHEESECAKE BARS

INGREDIENTS

CRUST

- 1¼ c. all-purpose flour
- 1½ tbsp. granulated sugar
- ¼ tsp. salt
- 7 tbsp. butter, cold and cut into ¼" pieces
- 1 egg yolk
- 2½ tbsp. ice water

FILLING

- 1 lb. (1 - 16 oz. container) part-skim ricotta cheese, room temperature
- 1 lb. (2 - 8 oz. blocks) original plain cream cheese, room temperature
- 2 eggs, room temperature
- 2 egg yolks, room temperature
- 1¼ c. granulated sugar
- 2 tsp. vanilla extract
- 1 c. pumpkin puree
- ½ tsp. ground cinnamon
- 2 tsp. pumpkin pie spice

GARNISH

- whipped cream
- pumpkin pie spice
- chopped candied nuts

DIRECTIONS

1. Preheat oven to 350 degrees, arrange a rack in the middle. Line the bottom of a 9x13-inch baking pan with parchment paper, set aside.

CRUST

1. In a large bowl whisk together the flour, sugar and salt. In a separate bowl whisk together the egg yolk, vanilla and ice water. Slowly pour into the flour mixture, mixing until combined.

2. Cut the butter into the mixture with a pastry blender until pea-size clumps form. Knead the dough into a ball, then pat flat and wrap with plastic wrap. Refrigerate for 30 minutes.

3. After the dough has chilled, roll it out into a 9x13 inch rectangle. Place in the bottom of the prepared pan. Gently prick the bottom of the crust with a fork. Place in the freezer and chill.

FILLING

1. In the bowl of a mixer, combine the ricotta, cream cheese, eggs & yolks, sugar, and vanilla extract. Turn mixer on and beat until smooth and creamy, about 2 minutes on medium speed.

2. Reserve 1 cup of the filling, pour the remaining mixture into the prepared crust. Mix the reserved cheesecake filling with the pumpkin, cinnamon, and pumpkin pie spice, beat until smooth.

3. Drop dollops of the pumpkin mixture on the top of the filling then swirl with a knife to create a marble look.

4. Place in the oven and bake until the center is mostly set, but still slightly jiggly, about 40-45 minutes.

5. Remove from the oven and allow to cool at room temperature for 30 minutes. Place a layer of paper towels over top, then cover with foil

and chill for 1 hour or longer. Cut just before serving, garnish with whipped cream, pumpkin pie spice and chopped candied nuts.

WINE CHEESECAKE BARS

INGREDIENTS

CRUST

- 8 full sheets of graham cracker
- 4 tablespoons (55gr) unsalted butter, melted
- 1 tablespoon sugar

FILLING

- 12oz (340gr) cream cheese, softened
- ¼ cup (60gr) plain Greek yogurt, at room temperature
- 1 cup (300gr) sweetened condensed milk
- 1 large egg, at room temperature
- 2 tablespoons all-purpose flour
- 2 teaspoons pure vanilla extract
- 1/8 teaspoon salt

TOPPING

- 1 envelope (8gr) unflavored gelatin
- ¾ cup (180ml) red wine
- 2 tablespoons hot water
- 4 teaspoons sugar

DIRECTIONS

1. Preheat the oven to 350°F (177°C). Line 8x8 square baking pan with aluminum foil, leaving two sides hanging over the edges.
2. In a food processor, pulse the graham crackers into fine crumbs.
3. Add sugar and melted butter and pulse until the crumbs are evenly moistened with butter. Transfer the mixture into the prepared baking pan. Evenly spread it, lightly pressing into the pan. Bake for 10 minutes and cool on wire rack.

FILLING

1. In a large mixing bowl with whisk attachment, beat cream cheese, Greek yogurt and condensed milk until creamy, about 2 minutes.
2. Add the egg, flour, vanilla extract and salt. Continue to whisk until well combined, about 2 minutes.
3. Pour the cream cheese mixture over the crust. Bake it until the filling is set but not browned, for about 25 minutes. Cool the cheesecake to room temperature (about 2 hours), then refrigerate for at least 2 hours to chill.

TOPPING

1. Sprinkle the gelatin over ½ cup of wine and let it sit for 5 minutes.
2. Meanwhile, stir in the sugar in the hot water. Add the sugar water into the wine with gelatin.
3. Mix well until gelatin is completely melted. Add the remaining ¼ cup of wine and cool the mixture to room temperature, about 5 minutes.
4. Gently pour the wine mixture using a back of the spoon over the cooled cheesecake. Refrigerate for at least 2 hours, or overnight, until the wine topping is set completely.

PEANUT BUTTER CHEESECAKE BROWNIES

INGREDIENTS

BROWNIE LAYER

- 1 cup natural peanut butter, smooth
- ½ cup maple syrup
- 1 egg
- 2 tablespoons coconut oil, melted
- ¼ teaspoon baking soda
- 6 tablespoons cocoa powder
- 1 teaspoon vanilla extract

FILLING

- 2 - 8 ounce pkg cream cheese, softened
- ⅔ cup maple syrup
- 1 cup natural peanut butter, smooth
- 2 teaspoons vanilla

TOPPING

- chopped peanut butter cups

DIRECTIONS

1. Preheat the oven to 325ºF and cut a circle of parchment to fit a 9" springform pan.
2. Mix together all the Ingredients for the brownie base until thoroughly mixed. Spread the batter evenly over the parchment lined pan and bake 15-20 minutes or until the brownies start to puff but are still fudgy in the center.
3. Set the brownie base aside to cool completely.

FILLING

1. Ccombine all the Ingredients in a food processor or stand mixer and mix to combine, stopping to scrape down the sides so there's no lumps. Refrigerate the filling until the brownie base is cooled.
2. Spread the cheesecake filling evenly over the top of the brownie base and refrigerate for 8 hours or overnight.
3. When you're ready to serve, top your dessert with chopped peanut butter.

CHOCOLATE BARS CHEESECAKE

INGREDIENTS

BROWNIE BATTER

- 1 stick (4 ounces) unsalted butter
- 2 ounces semi-sweet chocolate, chopped
- 1 cup granulated sugar
- 2 large eggs + 1 egg yolk
- 1/2 teaspoon salt
- 3/4 cup all-purpose flour

CHEESECAKE

- 8 ounces full-fat cream cheese, very soft
- 1/2 cup granulated sugar
- 1 large egg + 1 egg yolk
- 12 mini chocolate bars (or 5 regular), roughly chopped, divided

GLAZE

- 1 cup creamy peanut butter
- 2 tablespoons confectioners' sugar

DIRECTIONS

BROWNIE BATTER

1. Preheat oven to 350 degrees (F). Line an 8x8 inch square baking pan with parchment paper; spray parchment paper and any exposed pan lightly with non-stick spray; set aside.

2. Melt butter and chocolate in a small saucepan over medium-low heat, whisking occasionally, until completely melted; whisk smooth and remove pan from heat. Pour melted chocolate into a large, heatproof bowl and whisk in the sugar, beating well. Add in the eggs and egg yolk and beat smooth.

3. Gently whisk in the salt and flour, stirring until just combined. Pour batter into prepared baking pan, smoothing the top with a rubber spatula.

CHEESECAKE

1. Using a handheld mixer beat the cream cheese in a large bowl until completely smooth. Add in the sugar and egg yolks and beat until smooth and creamy, about 1 minute. Fold in the chopped chocolate bars, reserving 1/4 cup for later use.

2. Pour the cheesecake batter on top of the brownie batter. Gently stir with a knife for a marbled look. Bake in preheated oven for 35 minutes, or until the edges are firm and the center is just set.

3. Cool brownie cheesecake bars in the pan, on a wire rack,.

GLAZE

1. Place the peanut butter in a small sauce pan over medium-low heat, cook, stirring occasionally, until completely melted. Whisk in confectioners' sugar.

2. When ready to serve, cut cheesecake brownies into bars. Sprinkle the top of each bar with a little of the reserved chocolate bars crumble, then drizzle with the peanut butter glaze.

CARAMEL APPLE CHEESECAKE

INGREDIENTS

CRUST

- 1½ cups of finely ground graham crackers (about 12 crackers)
- ⅓ cup sugar
- 6 tbsp. butter, melted

CHEESECAKE

- 2 cans (21 oz. each) apple pie filling, chopped into smaller pieces
- 2 pkg. (8 oz. each) cream cheese, softened
- ⅔ cup sugar
- 1 tub (16 oz.) whipped topping, thawed

TOPPING

- ¼ cup caramel topping sauce

DIRECTIONS

1. In a medium bowl, combine the graham crackers, sugar and melted butter. Press the mixture into a 9x13-in. baking dish. Chill the crust while preparing the cheesecake layer.
2. Beat apples, cream cheese and sugar in a large bowl until smooth. Gently stir in the whipped topping. Spread over the prepared crust. Refrigerate 4 hours or until set.
3. Spoon caramel topping sauce evenly over the top of the cheesecake or spoon it on individual portions.

CHEESECAKE BITES

INGREDIENTS

CRUST

- 1 cup all-purpose flour
- 1 cup pecans or walnuts
- ¾ cup sugar
- ½ cup butter, melted

CHEESECAKE

- 16 oz cream cheese
- 4 tbsp sugar
- 4 tbsp milk
- 2 eggs
- 2 tsp vanilla
- 16 oz crushed pineapple, drained
- 1 cup flaked coconut, sweetened

DIRECTIONS

1. Preheat oven to 350 F degrees.
2. In a food processor, add the pecans, flour, sugar and melted butter. Pulse a few times until fine crumbs form. Pat mixture into ungreased mini cheesecake pan in each individual cup. Bake for 15 minutes. Cool slightly.
3. Mix together cream cheese, sugar, milk and eggs. Fold in vanilla, and drained pineapple. Add about 2 tbsp of the cream cheese mixture to each cup.
4. Sprinkle each cheesecake with flaked coconut. Bake 15-20 minutes. Let cool.

RED VELVET

INGREDIENTS

CAKE

- 1/4 cup / 50 g shortening
- 1 egg
- 1 tbsp cocoa
- 1/4 tsp salt
- 2/3 cups / 130 g sugar
- 1/2 tsp vanilla extract
- 1/2 cup / 120 ml buttermilk
- 1 1/4 cups / 150 g flour
- 1/2 tsp baking soda
- 1/2 tbsp white vinegar
- 1 oz / 30 ml red food colouring

OREO CRUST

- 32 oreo cookies, finely processed into crumbs including the cream in the food processor
- 5 tbsp unsalted butter, melted and cooled
- pinch of salt

GANACHE

- 3/4 cups heavy cream
- 10 oz bittersweet or semisweet chocolate, finely chopped

FILLING

- 3 (8 oz) packages / 680 g cream cheese, at room temperature
- 3/4 cup / 150 g sugar
- 1 1/2 tbsp flour
- 2 tsp vanilla extract
- 3 large eggs

TOPPING

- 2 oz cream cheese, at room temperature
- 2 tbsp butter, at room temperature
- 1 cup / 100 g confectioners’ sugar
- some of the ganache

DIRECTIONS

CAKE

1. Prepare the cake layer on the day before making the entire cake.

2. Preheat the oven to 350°F *175°C. Line the bottom and the sides of a 9-inch* 23 cm round cake pan with parchment paper. Let it overhang a little bit.

3. With an electric mixer, cream the shortening, sugar, and eggs. Add the cocoa, food colour, salt, and vanilla.

4. Add buttermilk alternately with the flour. Mix the Ingredients together. Mix the vinegar and the baking soda together in a small dish. Add it to the batter and fold it in.

5. Pour the batter into the cake pan and bake it for 20 to 25 minutes or until a toothpick inserted into the cake comes out clean. Cool completely. Invert the cake onto a cutting board or plate and add another cutting board.

6. Place a few cups on top of the cake and let the cake sit for a while until it becomes nice and even.

7. Cover it in parchment paper and place the cake in the refrigerator.

CRUST

1. Grease a 9-inch / 23 cm springform and line the bottom with parchment paper.

2. Combine the cookie crumbs with the butter and salt. Toss with a fork until all the crumbs are moistened.

3. Press the crumbs into a thin layer on the bottom and the sides of the springform almost all the way up the sides.

GANACHE

1. Place the finely chopped chocolate in a bowl. In a small sauce pan, bring the heavy cream to a boil and then pour it over the chocolate.

2. Let the chocolate soften for about 1 minute and then whisk it until it becomes very smooth. Pour most of the ganache over the bottom of the oreo crust. Reserve some the ganache for later as decoration. Freeze until the ganache layer becomes firm.

FILLING

1. Preheat the oven to 350°F / 175°C.

2. Beat the cream cheese and sugar with an electric mixer until well combined. Beat in the flour and vanilla. Beat in the eggs one at a time.

3. Pour the filling over the ganache in the crust. Bake for about 1 hour or until the top is lightly browned, puffed, and cracked at the edges.

4. Let the cake cool on a wire rack for about 30 minutes. Let it cool in the refrigerator for at least 3 hours until it completely cooled.

ASSEMBLY

1. Wrap a warm towel around the outside of the springform to help loosen the crust from the sides. Carefully remove the springform.

2. Place the red velvet cake on top of the cheesecake.

3. Sieve the confectioners’ sugar into a bowl. Add the cream cheese and butter and whip it to make the frosting. Pipe the frosting onto the cake and drizzle the ganache over the cake.

SNICKERS CHEESECAKE BARS

INGREDIENTS

CRUST

- 18 Chocolate graham cracker squares (1 wrapped package), crushed into crumbs
- 3 tablespoons sugar
- 6 tablespoons butter, melted

FILLING

- 12 oz. cream cheese, softened
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1 tablespoon all-purpose flour
- 1 egg, plus 1 yolk
- 1/2 cup sour cream
- 1 teaspoon vanilla
- 12 fun size Peanut Butter Snickers

GANACHE

- 1/2 cup heavy cream
- 2 tablespoons butter

- 3/4 cup semi-sweet chocolate morsels
- 2 tablespoons confectioners’ sugar

FROSTING

- 1 stick butter, softened
- 1/4 cup peanut butter
- 1 teaspoon vanilla
- 1 1/2 cup confectioners’ sugar

DIRECTIONS

Preheat oven to 325 degrees.

CRUST

1. Stir graham cracker crumbs and sugar together in a medium bowl. Add melted butter and stir until completely combined.

2. Using the bottom of a glass or measuring cup, firmly press mixture into the bottom of an 8×8 inch baking dish. Bake for 10 minutes, then remove from oven and let cool.

FILLING

1. Add cream cheese, peanut butter, sugar and flour to a large bowl. Using a mixer on medium-high speed, beat mixture until creamy and combined.

2. Turn mixer to low and add egg and yolk, mixing until combined. Add sour cream and vanilla and mix until combined.

3. Gently stir in Snickers candy bar pieces and pour batter in prepared baking dish. Bake for 40-45 minutes, then remove and let cool completely.

GANACHE

1. Place chocolate morsels in a large heat-proof bowl and set aside. Add cream and butter to a saucepan and heat on stove at medium high.

2. Remove just before boiling and pour over morsels. Let sit for a minute and then stir until completely combined.

3. Add confectioners’ sugar and beat with a wire whisk until smooth. Pour over cooled cheesecake. Cover and refrigerate for several hours or overnight.

FROSTING

1. Beat butter and peanut butter until completely smooth and creamy. Add vanilla and beat until combined.

2. Add confectioners' sugar on low and then increase speed and beat until combined. Pipe buttercream swirls on top of each cheesecake bar and then insert a sliced Snickers candy bar piece for decoration.

3. Store cheesecake bars in refrigerator.

PEPPERMINT CHEESECAKE

INGREDIENTS

- 18 vanilla creme-filled chocolate sandwich cookies, finely crushed (about 1-1/2 cups)
- 3 tbsp. butter, melted
- 30 starlight mints, divided
- 4 pkg. (8 oz. each) cream cheese, softened
- 1 cup sugar
- 4 eggs
- 1 pkg. (4 oz.) white chocolate, melted
- 1/4 tsp. peppermint extract
- 1 pkg. (4 oz.) chocolate, divided
- 2 cups thawed whipped topping cream

DIRECTIONS

1. Heat oven to 325°F.
2. Mix cookie crumbs and butter until blended; press onto bottom of 9-inch springform pan. Bake 10 min.
3. Meanwhile, crush 25 mints. Beat cream cheese and sugar in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Add white chocolate, crushed mints and extract; mix just until blended. Chop half the semi-sweet chocolate; stir into batter. Pour over crust.
4. Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Meanwhile, crush remaining mints; chop remaining semi-sweet chocolate.
5. Spread cheesecake with 1 cup whipped cream just before serving. Sprinkle remaining crushed mints and chopped chocolate over center of cheesecake.

KIT KAT CHEESECAKE

INGREDIENTS

CRUST

- 1 1/2 cups of graham cracker crumbs
- 1/2 cup sugar
- 8 tablespoons of butter

CAKE LAYER

- 12 oz cream cheese
- 2 teaspoons unsweetened Cocoa Powder
- ¾ cup dark cocoa powder
- 1/3 cup sugar
- 1 egg
- 6 Kit Kat packages

CHOCOLATE LAYER

- 10oz. chocolate
- 8 tablespoons butter

STRIPING

- 4 oz white chocolate chips
- 1/4 cup heavy cream

DIRECTIONS

Heat oven to 350 degrees F. Line pan with a sling foil.

CRUST

1. Place graham cracker crust and sugar in a bowl and toss to combine.

2. Add in melted butter and mix to combine. Press mixture onto bottom of prepared pan. Bake at 350 degrees F for 7-10 minutes. Remove from oven and set aside to cool.

CAKE LAYER

1. Place all Ingredients in a bowl and beat until fully combined and smooth; set aside.

2. Place Kit Kat bars on top of crust. Pour cheesecake mixture over Kit Kat bars and bake for 30-35 minutes at 350 degrees F.

3. Remove from oven and set aside to cool.

CHOCOLATE LAYER

1. Place chocolate and butter in a heat proof bowl over simmering water, gently stir until chocolate is melted and butter is fully combined. Pour chocolate over baked cheesecake.

2. Place white chocolate chips in a heat proof bowl. Boil heavy cream. Pour boiled heavy cream over chocolate and let sit. Do not stir for 3-4 minutes.

3. Using a sturdy spatula gently stir and fold chocolate, continuing until chocolate is completely melted.

4. Transfer mixture to a pastry bag fitted with a number 2 round tip or a place mixture in a ziplock bag and cut a small hole in one corner.

5. Pipe white chocolate horizontally across from top to bottom. Use a toothpick and starting at the top drag the toothpick vertically through horizontal lines. Starting from the bottom drag the toothpick to the top. Continue to alternate starting points with toothpick.

OREO BITES

INGREDIENTS

- 36 Oreo Cookies, divided
- 1/4 cup (4 tablespoons) butter
- 4 packages (8-ounces each) cream cheese, softened
- 1 cup granulated sugar
- 1 cup sour cream
- 1 teaspoon vanilla
- 4 large eggs
- 4 ounces semisweet chocolate
- 4 ounces white chocolate

DIRECTIONS

1. Preheat the oven to 325°F.
2. Line a 9×13-inch baking pan with foil, with ends extending over sides. Finely crush 24 Oreo cookies. Melt 1/4 cup butter; mix with crumbs. Press onto bottom of prepared pan.
3. In a large bowl, beat the cream cheese and sugar with mixer until blended. Add sour cream and vanilla; mix well. Add eggs, one at a time, beating after each just until blended. Chop remaining cookies. Gently stir into batter; pour over crust.
4. Bake the cheesecake for about 35-40 minutes or until the sides are set and the center is almost set. Cool completely on a wire rack in the pan.
5. When the cheesecake is completely cooled, cover with plastic wrap and refrigerate for at least 2 hours.
6. When chilled, remove the cheesecake using the foil overhang and cut the cheesecake into bite-sized pieces. Place the cheesecake bites on a wax or parchment paper-lined baking tray. Melt the semisweet chocolate and white chocolate in separate bowls.
7. Pour the melted chocolate into a ziplock bag, one for the semisweet chocolate, one for the white chocolate.
8. Snip a small corner off the corner of the bag and drizzle the chocolate over the cheesecake bars. Chill the bars until ready to serve.

CREAMER PIE

INGREDIENTS

CRUST

- 2 1/2 cups chocolate cookie crumbs
- 5 tablespoons butter, melted

CHEESECAKE

- 2 - 8 ounce packages cream cheese, room temperature
- 2 eggs, room temperature
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/3 cup sour cream, room temperature
- 2/3 cup coffee cream, room temperature
- 1 teaspoon cornstarch

CREAM GANACHE

- 1 cup chocolate chips
- 1/2 cup coffee cream

DIRECTIONS

CRUST

1. Preheat oven to 350 degrees.
2. Stir cookie crumbs and melted butter in a medium sized bowl with a fork. Pour into 9” or 9.5” pie plate and press across the bottom and up the sides with your hands. Set aside.

CHEESECAKE

1. Using a mixer with the paddle attachment, beat the cream cheese until smooth. Add the eggs, sugar, vanilla, and sour cream and beat until smooth, scraping the sides of the bowl a few times. Add the cornstarch and coffee cream and mix until smooth.
2. Pour carefully into pie plate. Bake for 25 minutes. It should still wiggle a little in the center. Cool completely before adding the ganache.

GANACHE

1. Place chocolate chips and coffee cream in a small bowl. Microwave for about 45 seconds, stirring once halfway through. Stir until the chocolate chips have melted completely.
2. Refrigerate until firm enough to pour without being runny about 45 minutes - 1 hour, stirring every 15 minutes.
3. Once pie and ganache are both cooled, pour about ½ - ¾ of the ganache over the top of the cheesecake.
4. Chill overnight before cutting. Store in refrigerator.

WAVE BLUEBERRY CHEESECAKE

INGREDIENTS

- 300 g digestive biscuits
- 140 g butter, melted
- 275 g raw caster sugar
- 100 g blueberries
- 1 teaspoon cornflour
- 900 g cream cheese
- 4 tablespoons plain flour
- 2 teaspoons vanilla extract
- 3 large eggs
- 200 ml sour cream

DIRECTIONS

1. Heat oven to 200°C.
2. Line a 20 cm springform baking tin with baking paper.
3. Put the digestive biscuits in a food processor and blitz to fine crumbs.
4. Add the butter and blitz again to combine.
5. Spoon the crumbs into the tin, press down firmly with the back of a spoon to cover the base, then bake for 10 minutes. Leave to cool.
6. Meanwhile, put 25g of the sugar and the blueberries into a small pan.
7. Mix the cornflour with 1 tablespoon cold water and add to the pan. Heat gently until the sugar dissolves. Increase the heat and boil for 1-2 minutes until saucy. Set aside to cool.
8. In a large bowl, whisk the cream cheese with an electric beater until smooth.
9. Add the remaining sugar and whisk again.
10. Add the flour, vanilla, eggs and sour cream, and whisk until well combined and smooth.
11. Pour half the cheesecake mixture over the biscuit base.
12. Drop half the blueberry sauce on top in small spoonfuls.
13. Cover with the remaining cheesecake mix and smooth the surface with a spatula.
14. Drizzle the remaining blueberry sauce over the top, then use the end of the spoon to gently ripple it into the cheesecake mixture.
15. Bake for 10 minutes, then lower the heat to 110°C and bake for a

further 30 minutes.

16. Turn off the oven and leave the cheesecake inside for 1 hour, then leave for 1 hour more with the door ajar.

17. Finally, leave at room temperature until completely cool, then chill for at least 3 hours in the refrigerator.

TEQUILA CHEESECAKE

INGREDIENTS

- 1/4 cup (60 g) melted unsalted butter
- 1¼ cups (310 g) Graham cracker crumbs
- 16 oz (480 g) cream cheese at room temperature
- 1/2 cup (125 g) granulated sugar
- 2 tablespoons lime zest
- 4 tablespoons freshly squeezed lime juice
- 4 tablespoons tequila
- 2 tablespoons liqueur
- 2 tablespoons heavy cream
- 2 large eggs at room temperature

DIRECTIONS

1. Preheat your oven to 350 F (175 C).
2. Line 9x9 baking pan with aluminum foil and grease with cooking oil.
3. In a medium mixing bowl,combine melted butter and Graham cracker crumbs. Mix well. Press gently in the bottom of foil-lined baking pan.
4. In a mixing bowl,combine cream cheese and granulated sugar. Beat until smooth and fluffy. Stir in lime juice and zest,tequila,liqueur and heavy cream. Mix until well combined. Beat in eggs,one at a time.
5. Pour cream cheese mixture over prepared Graham cracker crust.

Spread into corners. Bake in preheated oven for 20-25 minutes.

6. Set aside and allow to cool completely. Refrigerate for at least 3 hours.

KEY LIME CHEESECAKE

INGREDIENTS

CRUST

- 30 chocolate wafers
- 1/4 cup unsalted butter, melted

SYRUP

- 1 cup water
- 1 cup sugar
- 2 key limes, juiced
- dried cranberries

FILLING

- 5 egg yolks
- 1 cup brown sugar
- 1/4 cup key lime juice
- 1 tablespoon key lime zest
- 1/2 habanero pepper, minced, seeds removed
- 2 cups whipped cream cheese, softened
- 1 cup mascarpone cheese

MERINGUES

- 5 egg whites
- 3 tablespoons granulated sugar
- 1 teaspoon white vinegar

DIRECTIONS

Preheat the oven to 375 degrees F.

CRUST

1. Put all the chocolate wafers in a resealable bag and then crush them into fine crumbs. Pour the crumbs into a medium mixing bowl and add the melted unsalted butter.

2. Mix to incorporate. Mold the crumb crust into the bottom of a springform pan, about 1/4-inch thick. Bring it up the sides a little bit, about a 1/2-inch. Bake for 8 to 10 minutes. Remove and cool on counter.

SYRUP

1. Heat a pot over medium heat. Pour in the water, sugar and bring to a boil.

2. Add the key lime juice and dried cranberries, stir. Reduce the heat to medium-low and simmer for 10 minutes, until slightly reduced.

3. Preheat the oven to 350 degrees F.

FILLING

1. In a large bowl add the egg yolks, brown sugar, key lime juice, lime zest, and habanero pepper and whisk together.

2. Add the cream cheese and mascarpone then mix with electric beater for another 15 seconds. Set aside.

MERINGUES

1. Whip the egg whites together with 3 tablespoons granulated sugar and white vinegar. Delicately fold this meringue into the cheesecake

mixture. Pour evenly into the springform pan, over the chocolate crust.

2. Place 2 layers of wide aluminum foil into a large roasting pan. Put the cake in the middle of the foil. Bring the foil up the sides to create a seal, do not cover cake.

3. Pour water into the roasting pan, half way up the sides of the cake pan. Bake for 1 hour to 1 hour, 30 minutes depending on your oven.

4. Allow the cake to cool completely on the countertop, then refrigerate overnight. Serve each slice of this cheesecake drizzled with a tablespoon or 2 of key lime and hibiscus coulis/syrup.

ESPRESSO CHEESECAKE

INGREDIENTS

CRUST

- 12 to 18 espresso biscotti
- 5 tablespoons (2 1/2 ounces) unsalted butter, melted, plus more as needed

CHEESECAKE

- 4 ounces semisweet chocolate, chopped
- 1/4 cup heavy cream
- 5 teaspoons instant espresso
- 1 1/2 pounds cream cheese, at room temperature
- 1 cup granulated sugar
- 1 cup sour cream, at room temperature
- 3 large eggs, at room temperature
- 1 teaspoon vanilla extract

DIRECTIONS

CRUST

1. Preheat the oven to 350°F (177°C).

2. In a food processor, grind the biscotti to crumbs, making enough to measure 1 1/2 cups crumbs. Pour the crumbs into a medium bowl and mix in the melted butter. Press the crust into the bottom of a 9-inch springform pan.

3. Bake until the crust is set, 15 to 20 minutes. Let cool completely. Reduce the oven temperature to 325°F (163°C).

CHEESECAKE

1. Meanwhile, set a metal bowl over a pan with about 1 inch simmering water so that the bottom of the bowl is above but not touching the water.

2. Add the chocolate and heavy cream and let the chocolate melt. Stir in the espresso, remove from the heat, and let cool until just warm to the touch.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth.

4. Add the sugar and beat until smooth, about 1 minute. Add the sour cream and beat to combine. Add the eggs, 1 at a time, and beat on high, scraping the bowl in between additions. Add the cooled chocolate mixture and beat until combined. Add the vanilla and beat on high until perfectly smooth, 1 to 2 minutes.

5. Pour the cream cheese mixture into the cooled crust. Bake until the cheesecake is set, 50 to 70 minutes.

6. Cool completely and then refrigerate until chilled before removing the

ring of the pan.

CARROT CHEESECAKE

INGREDIENTS

- 18 ounces cream cheese
- 1 ¾ cup granulated sugar
- 1 ¾ cups powdered sugar, sifted
- 1 cup flour and 1 tablespoon flour
- 5 eggs
- 2 ½ teaspoons vanilla
- ¾ cup vegetable oil
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 (8 ½ ounce) can crushed pineapple, well drained with juice reserved
- 1 cup grated carrots
- ½ cup flaked coconut
- ½ cup chopped walnuts
- 1 tablespoon butter, softened
- 1 tablespoon reserved pineapple juice
- dash of salt

DIRECTIONS

1. Grease a 9 or 9 ½ inch spring form pan. Set aside.
2. In the large bowl of an electric mixer, beat together 2 packages cream cheese and ¾ cup sugar until smooth. Beat in 1 tablespoon flour, 3 eggs and 2 teaspoons vanilla until smooth. Set aside.

CARROT CAKE

1. In a large bowl, combine oil, 1 cup sugar, 2 eggs and 1 teaspoon vanilla, blending thoroughly. Stir in 1 cup flour, baking soda, cinnamon and pinch of salt, mixing well. Stir in drained pineapple, carrots, coconut and walnuts.
2. Spread 1 ½ cups carrot cake batter over bottom of prepared pan. Drop large spoonfuls of cream cheese batter over carrot cake batter. Top with large spoonfuls of remaining carrot cake batter. Repeat with remaining cream cheese batter, spreading evenly with a knife.
3. Bake in preheated 350°F oven 50 to 65 minutes or until cake is set and cooked through. Cool to room temperature and then refrigerate. When the cake is cold, prepare the frosting.

FROSTING

In a bowl of an electric mixer, combine 2 ounce cream cheese, butter, powdered sugar, ½ teaspoon vanilla, 1 tablespoon reserved pineapple juice and a dash of salt. Beat until smooth and of spreading consistency. Frost top of cheesecake. Refrigerate 3 to 4 hours before serving.

LEMON BARS

INGREDIENTS

SHORTBREAD LAYER

- 1 1/2 cups (213g) all-purpose flour
- 1/2 cup (68g) powdered sugar
- 1/4 tsp salt
- 3/4 cup (6 oz) unsalted butter, cold and diced into small cubes

LEMON LAYER

- 1 1/2 cups (330g) granulated sugar
- 1 tbsp all-purpose flour
- 1 1/2 tbsp lemon zest
- 1/2 cup (4.6 oz) lemon juice
- 4 large eggs

CHEESECAKE LAYER

- 2 (8 oz) packages cream cheese, softened well (but not melted)
- 3/4 cup (165g) granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/4 cup (2 oz) sour cream

SOUR CREAM LAYER

- 1 cup (8 oz) sour cream
- 4 Tbsp (34g) powdered sugar

DIRECTIONS

Preheat oven to 350 degrees. Butter a 13 by 9-inch baking dish, set aside.

SHORTBREAD LAYER

- In a mixing bowl whisk together flour, powdered sugar and salt.
- Using a pastry cutter or fork, cut butter into flour mixture until it resembles coarse meal. Pour mixture into prepared baking dish and spread and pat into an even layer. Bake in preheated oven until set, about 15 - 18 minutes. Set aside to cool slightly.

LEMON LAYER

In a mixing bowl whisk sugar and flour, then add in lemon zest, lemon juice and eggs whisk until well blended. Set aside.

CHEESECAKE LAYER

1. In a mixing bowl, using an electric hand mixer set on low speed, cream together cream cheese and granulated sugar until smooth, about 30 seconds. Mix in eggs one at at time adding in vanilla with second egg. Mix in 1/4 cup sour cream. Tap bowl against countertop about 10 times to release any large air bubbles.
2. Pour lemon filling over crust then evenly pour cheesecake filling over lemon layer. Skim off any air bubbles. Gently spread cheesecake filling into an even layer. Bake in preheated oven until filling only jiggles slightly, about 29 - 33 minutes. Remove from oven and allow to cool at room temperature 45 minutes then transfer to refrigerator and chill at least 2 hours.

SOUR CREAM LAYER

In a small mixing bowl whisk together sour cream and powdered sugar. Spread into an even layer over chilled bars. Cut into squares. Store in an airtight container in refrigerator.

PEANUT BUTTER BROWNIES

INGREDIENTS

CHEESECAKE

- 2 packages X 8oz each cream cheese, room temperature
- 2 tablespoons heavy cream
- 1/2 cup sugar
- 2 eggs, room temperature
- 2/3 cup peanut powder

BROWNIE

- 3 eggs, room temperature
- 2 cups sugar
- 1 teaspoon vanilla extract
- 1 cup butter, melted
- 3/4 cup unsweetened cocoa powder
- 1 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- pinch of salt

DIRECTIONS

1. Heat the oven to 350F. Line a 9X9" baking pan with parchment paper. Set aside.
2. In a mixing bowl, add the cream cheese, heavy cream and sugar. With the paddle attachment on, beat on low speed until creamy.
3. Add the 2 eggs, one at a time, beating after each addition.
4. With a spatula fold in the peanut powder.
5. Set the cheesecake mix aside while making the brownie layer.
6. In a separate bowl add the 3 eggs and 2 cups of sugar. With the paddle attachment on, beat on medium-low speed until the mixture increases in volume and gets a pale color, about 5 minutes.
7. Lower the mixer's speed and beat in the vanilla extract and melted butter.
8. Gently fold in the cocoa powder, all-purpose flour, baking powder, and salt.
9. Pour almost all the brownie batter on the bottom of the prepared baking pan. Spread it evenly.
10. Carefully, spread the peanut cheesecake over the brownie layer and finish with the remaining brownie batter.
11. With a fork or a butter knife make a few swirls into the top brownie layer and cheesecake layer.
12. Place the pan into the hot oven and bake for 50 to 55 minutes.
13. Remove the dessert from the oven and let cool completely before cutting into bars.

CHEESECAKE WITH OREO

INGREDIENTS

CRUST

- 24 Oreos-finely crushed
- 1 cup melted butter

FILLING

- 24 ounce cream cheese-softened
- 3 cup sugar
- 3 eggs
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 1 cup pure pumpkin puree
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg

TOPPING

- 11 cups heavy cream
- 3 tablespoons powdered sugar

- 6 oz. semi-sweet chocolate-chopped
- 1 cup heavy cream
- 1/2 cup chocolate chips-for garnish

DIRECTIONS

1. Grease the inside of the 8 or 9 inch springform pan with nonstick cooking spray and line the bottom of the pan with parchment paper.

2. Wrap the outside of the pan with two layers of aluminum foil and bring the foil up the sides of the pan and make sure it’s tight and secure.

3. Preheat oven to 350 F.

4. Mix together Oreo crumbs and melted butter, press the mixture into the bottom of springform pan and smooth to get an even layer, set aside.

5. With electric mixer, mix cream cheese and sugar on medium speed until smooth. Decrease the speed to low and add eggs one at a time.

6. Add sour cream, vanilla extract and lemon juice and mix until well incorporated.

7. Spread 1 1 cup of cheesecake filling onto Oreo crust and smooth with a spatula. Place in the freezer for 10-15 minutes.

8. Add pumpkin pure, cinnamon, nutmeg and cloves to the rest of cheesecake filling and mix until well incorporated. Spread evenly onto plain cheesecake filling.

9. Place springform pan in a roasting pan, fill roasting pan about a quarter of the way with hot water and bake at 350 degrees for 55-65 minutes, rotating once halfway through.

10. Remove springform pan from the water bath and set on a cooling rack to cool, then remove aluminum foil and refrigerate overnight. When it’s completely cooled run a thin knife around the edge and take of the ring of springform pan.

11. Beat 1 1 cup heavy cream and powdered sugar until stiff peaks form.

Spread 1 ½ cup whipped cream on top of pumpkin cheesecake and save the rest for garnish. Place the cake in the freezer for 20 minutes.

12. Over double boiler melt chopped chocolate until completely smooth and has no lumps, then stir in 1 cup heavy cream(from the fridge). If the ganache is warm, set aside to cool.

13. When it's cooled completely, spread about ½ of the ganache onto cake to cover completely heavy cream layer, then set the cake in the freezer for 5-10 minutes. Reheat the rest of ganache and pour it over the cake to and let it dripping over the edge. Let it cool completely to set then garnish the cake with heavy cream and chocolate chips.

14. Store the cake in the fridge.

CHOCOLATE CHIP BARS

INGREDIENTS

COOKIE DOUGH

- 10 tablespoons butter, room temperature
- 1 cup granulated sugar
- 3 cup packed brown sugar
- 2 large eggs, room temperature
- 11 teaspoons vanilla extract
- 31 cups all-purpose flour
- 1 teaspoon baking soda
- 3 teaspoon salt
- 2 cups semi-sweet or milk chocolate chips

FILLING

- 1 (8-ounce) package cream cheese, room temperature
- 1 cup granulated sugar
- 1 large egg, room temperature
- 1 cup sour cream
- 11 teaspoons cornstarch
- 1 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 325 degrees.

COOKIE DOUGH

1. Using an electric mixer with a paddle attachment, beat butter and both sugars until creamy, about 5 minutes.
2. Combine flour, baking soda, and salt in a separate bowl and add to butter mixture. Mix on low just until flour is incorporated. Fold in chocolate chips.
3. Press half of cookie dough in a 9X13-inch pan. Refrigerate remaining half.

FILLING

1. Using a clean mixing bowl, beat cream cheese and sugar with paddle attachment until smooth, about 5 minutes.
2. Add remaining cheesecake Ingredients and mix until combined. Spread evenly over bottom layer of cookie dough.
3. Remove remaining cookie dough from refrigerator and scatter it in pieces across the top. No need to completely cover the cheesecake layer. The cookie dough will spread out as it bakes.
4. Bake until golden brown on top and set, about 45 minutes.
5. Refrigerate before cutting.

APPLE CHEESECAKE TART

INGREDIENTS

DOUGH

- 21 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 egg (room temperature)
- 1 egg yolk (room temperature)
- 1 cup butter (room temperature)

FILLING

- 1 cup cream cheese
- 1 cup sugar
- 2 eggs
- 2 tablespoons cream
- 1 cup greek yogurt
- 1-2 apples

TOPPING

- 2 tablespoons sugar
- 1 teaspoon cinnamon

DIRECTIONS

DOUGH

1. In a large bowl,gently whisk together flour,sugar and baking powder, create a well in the middle and add slightly beaten egg and yolk and butter cut into pieces.

2. Mix together, at this point turn mixture onto a slightly floured surface and work the mixture to form a soft dough. Wrap in plastic and refrigerate for 30 minutes.

3. Remove from fridge and knead the dough a couple of times to soften it up again on a lightly floured surface. Roll out to ½ " thickness. Place cut out dough into lightly greased tart pans. Refrigerate until cream filling is ready.

4. Pre-heat oven to 350° .

FILLING

1. In a medium bowl cream together cream cheese, sugar, eggs, cream and yogurt. Set aside.

2. Peel, thinly slice and chop (medium size pieces) apples.

3. Divide apple pieces between tart pans.

4. Pour the cheese mixture over the apples. Sprinkle with cinnamon sugar topping.

5. Bake for approximately 30-35 minutes or until golden on top, let cool then refrigerate at least 8 hours or overnight. Before serving drizzle with caramel sauce.

TRUFFLE CHEESECAKE

INGREDIENTS

CRUST

- 30 Oreo cookies
- 5 tablespoons butter, melted

FILLING

- 32 ounces cream cheese, at room temperature
- 5 large eggs, at room temperature
- 1 cup granulated sugar
- 1/2 cup heavy cream
- 1 teaspoon vanilla
- 20 Oreo cookies, quartered

TOPPING

- 1 cup semisweet chocolate chips
- 1/2 cup heavy cream
- Oreo truffles

DIRECTIONS

CRUST

1. Preheat the oven to 325°F.
2. In the bowl of a food processor, process the cookies until they are finely ground crumbs.
3. Add the butter and pulse until moistened. Press into the bottom and halfway up the sides of a 9-inch nonstick springform pan.
4. Bake for 10 minutes. Place on a wire rack to cool. Maintain oven temperature.

FILLING

1. In the bowl of an electric mixer, beat the cream cheese until smooth. Add the eggs, one at a time, beating until smooth. Add in the sugar, cream, and vanilla and beat until combined. Be careful not to overbeat. Stir in the Oreo cookies.
2. Pour the batter into the cooled crust.
3. Bake for about 1 hour, or until set and the top looks slightly dry.
4. Cool the cheesecake completely on a wire rack. Refrigerate until completely chilled, at least 4 hours. Release the cheesecake from the pan onto a cake stand or serving plate.

TOPPING

1. Place the chocolate chips in a medium heatproof bowl.
2. In a small saucepan heat the cream just until simmering. Pour over the chocolate chips. Let sit for 3 minutes before stirring until the mixture is melted and smooth.

3. Let cool slightly until thickened. Pour over the cheesecake, allowing to drip down the sides. Top the cheesecake with the Oreo truffles.

CHEESECAKE CHOCOLATE PEANUT BUTTER COOKIES

INGREDIENTS

FILLING

- 8 ounces cream cheese, softened
- ¼ cup powdered sugar

CHOCOLATE PEANUT BUTTER COOKIES

- 1 cup vegetable shortening
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs
- ¼ cup hot water
- 2 teaspoons vanilla
- 2-1/2 cups flour
- ½ cup cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups peanut butter chips

DIRECTIONS

Preheat oven to 375 degrees.

FILLING

In a medium bowl, mix together cream cheese and powdered sugar until smooth.

CHOCOLATE PEANUT BUTTER COOKIES

1. In the bowl of an electric mixer, cream together shortening, brown sugar and sugar.
2. Add eggs, water and vanilla and mix until combined.
3. Add flour, cocoa powder, salt and baking soda and mix until just combined. Stir in peanut butter chips.
4. Using a medium cookie scoop, fill ⅓ full of cookie batter. Place a teaspoon sized ball of cheesecake filling in the center and cover and fill scoop with additional cookie batter.
5. Place dough on parchment or silicone lined baking sheets and bake for 10-12 minutes or until just set.
6. Allow to cool on baking sheets for 2 minutes prior to moving to cooling racks to cool completely.

APPLE CHEESECAKE PIE

INGREDIENTS

FILLING

- 6 ounces light or reduced fat cream cheese, at room temperature
- 1 cup powdered sweetener
- stevia, or additional sugar, to taste
- 1 tsp lemon juice
- 1 tsp vanilla extract
- 1 tsp maple extract
- 1 large apple, sliced very thinly
- 1 tsp lemon juice
- 1 tbs brown sugar
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp ground ginger

YOGURT PIE CRUST

- 2 cups flour
- 1 tsp salt
- 1 tsp sweetener, such as sugar or erythritol

- 4 tablespoons cold butter
- 1 cup low fat plain yogurt

FILLING

4. Stir together in a bowl the cream cheese, at room temperature, powdered sweetener, 1 tsp of lemon juice, vanilla extract and maple extract.

5. Set aside, and in another bowl combine 1 large apple, 1 tsp of lemon juice, 1 tsp brown sugar, 1 tsp cinnamon, 1 tsp salt, 1 tsp ground ginger.

6. Stir until the cinnamon, ginger, and brown sugar are evenly distributed

YOGURT PIE CRUST

3. In a bowl combine 2 cups of flour, 1tsp salt, 1tsp sweetener. Give it a little whisk.
   Add in 4 tablespoons of cold butter. Work in until the butter in combined.

4. Fold in 1 cup of low fat plain yogurt.

ASSEMBLE

4. Roll the pie dough into a thin rectangle about 8x10 inches.

5. Place the rectangle on a flat baking pan, and fold the edges in to create a barrier for the filling. Spread the cheesecake filling on the dough, and top with the apple slices.

6. Bake at 375 degrees for 15-20 minutes, or until the dough is golden

brown and cooked through. Allow to cool.

TWIX CHEESECAKE

INGREDIENTS

COOKIE CRUST

- ¼ cup unsalted butter, room temperature
- ½ cup white granulated sugar
- 1 egg, room temperature
- 1 tsp vanilla extract
- 1¼ cup flour
- ¼ tsp baking soda
- ½ tsp baking powder
- Pinch of salt

CHEESECAKE

- 12 oz cream cheese, softened
- 2 tbsp sour cream
- ½ cup of white granulated sugar
- 1 tbsp corn starch

TOPPINGS

- 13.4 oz can Dulce de Leche
- 4 oz baking milk chocolate

- ¼ cup heavy whipping cream

DIRECTIONS

1. Preheat oven to 350 and grease a pie dish.
2. In the bowl of an electric mixer, cream together butter and sugar for a couple of minutes.
3. Add egg and vanilla, and beat until mixed.
4. Bring speed to low, and sift in flour, baking powder, baking soda, and salt. Mix all Ingredients until just combined.
5. Spread cookie batter evenly in the pie dish, bottom and up the sides, and press it gently. Set aside.
6. Beat cream cheese and sour cream in a bowl of an electric mixer, on medium-high speed, until smooth and fluffy, for a couple of minutes. Scrape sides and bottom of the bowl and beat for another minute.
7. Add sugar and corn starch and mix thoroughly.
8. Pour cheesecake batter into the prepared cookie base. Spread it out gently and evenly.
9. Bake for 20-25 minutes.
10. Take it out of the oven and let it cool completely.
11. Warm up Dulce de Leche first. Spread it evenly over the top of the pie.
12. For ganache: Chop baking chocolate and add it to a small mixing bowl. Bring heavy cream to simmer, be careful not to let it actually boil or it will raise. Pour hot heavy cream over the chopped chocolate and slowly stir with a whisk until melted and smooth.
13. Pour ganache over the center of the pie and carefully spread it over the top of the pie.

14. Cool the top to room temperature and then refrigerate for at least 4 hours.

LEMON CHEESECAKE

INGREDIENTS

- 1 (3oz) package lemon Jello or (0.30oz) sugar-free lemon Jello
- 1 cup boiling water
- 1/4 cup lemon juice
- 1 (8 oz) package cream cheese, softened
- 1 cup sugar
- 1 tsp vanilla
- 1 (12 oz) can evaporated milk, chilled
- 3 cups graham cracker crumbs
- 5 tbsp powdered sugar
- 12 tbsp butter, melted

DIRECTIONS

1. Dissolve Jello in boiling water. Add lemon juice. Allow to cool.
2. Cream together cream cheese, sugar and vanilla. Add Jello and mix well. Whip the evaporated milk and fold into the Jello mixture.
3. Mix graham cracker crumbs and powdered sugar with butter. Press into the bottom of a 9"x13" dish.
4. Pour in filling. Chill overnight before serving.

BANANA PUDDING

INGREDIENTS

- 1 2/3 cup Graham Crackers, crushed
- 1/4 cup granulated sugar
- 1/2 cup butter, melted
- 2/3 cup granulated sugar
- 1/3 cup flour
- 1 pinch sea salt
- 2 cups milk
- 3 whole egg yolks, whisked
- 1 1/2 teaspoons vanilla extract
- 16 ounces cream cheese, room temperature
- 4 whole bananas, sliced

SERVING

- Whipped Cream
- Sliced Banana

DIRECTIONS

1. Preheat oven to 375 degrees.

2. In a large bowl add graham cracker crumbs and 1/4 cup sugar, mix until well combined. Drizzle in melted butter and mix well.

3. Press graham cracker mixture evenly into the bottom of a 9 inch pie plate. Bake for 7 minutes or until light brown, cool completely.

PUDDING

1. In a large saucepan whisk together 2/3 cup granulated sugar with flour and salt until well combined. Slowly whisk in milk until smooth.

2. Bring mixture to a simmer while stirring over medium heat. Cook until thickened.

3. Slowly stir in 2 cups of milk mixture into the egg yolks.

4. Add egg yolks back to the pan and continue to stir while returning mixture to a simmer. Cook until thickened and the consistency of pudding.

5. Remove from heat and stir in vanilla extract.

6. Beat cream cheese until smooth and creamy. Add pudding mixture to cream cheese and mix until well combined, scraping sides of bowl well.

7. Cover bottom of graham cracker crust with 1/3 banana pudding cheesecake mixture. Add sliced bananas and cover with remaining cheesecake mixture.

8. Refrigerate cheesecake until cold or overnight.

9. Serve with whip cream and sliced banana.

BLUEBERRY CHEESECAKE

INGREDIENTS

BLUEBERRY SAUCE

- 2 teaspoons (6g) cornstarch
- 1 teaspoon fresh lemon juice
- 1 Tablespoon (15ml) warm water
- 2 cups (380g) fresh or frozen blueberries
- 2 Tablespoons (25g) granulated sugar

CRUST

- 1 and 1/2 cups (150g) graham cracker crumbs
- 6 Tablespoons (87g) unsalted butter, melted
- 1/3 cup (67g) granulated sugar

FILLING

- 24 ounces (675g) full-fat cream cheese, softened to room temperature
- 1 cup (200g) granulated sugar
- 1 cup (240g) full-fat sour cream (or yogurt), at room temperature
- 2 teaspoons vanilla extract
- 3 large eggs, at room temperature

DIRECTIONS

Adjust oven rack to the lower third position and preheat the oven to 350°F (177°C). Spray a 9-inch springform pan with nonstick cooking spray. Set aside.

BLUEBERRY SAUCE

1. Whisk the cornstarch, lemon juice, and warm water together in a small bowl until the cornstarch has dissolved. Set aside.

2. Warm the blueberries and sugar together in a small saucepan over medium heat. Stir continuously for 3 minutes until the blueberry juices begin to release.

3. Add the cornstarch mixture and continue to stir for another 2-3 minutes, smashing some blueberries as you go.

4. Remove from heat and put the mixture through a fine mesh strainer into a small bowl. Keep separated and set both aside.

CRUST

1. Mix the graham cracker crumbs, melted butter, and granulated sugar together in a medium bowl until combined.

2. Press into the bottom of the prepared pan and only slightly up the sides. Wrap aluminum foil on the bottom and tightly around the outside walls of the springform pan. Bake the crust for 7 minutes. Allow to slightly cool.

FILLING

1. Using a mixer fitted beat the cream cheese and granulated sugar together on medium speed in a large bowl - about 3 full minutes until the mixture is smooth and creamy.

2. Add the sour cream and vanilla, beat until combined. On low speed,

add the eggs one at a time, beating after each addition until just blended.

3. Pour the filling into the cooled crust. Drop spoonfuls of the smooth blueberry sauce onto the batter.

4. Using a knife, gently swirl.

5. Place the springform pan into a large roasting pan and place into the oven. Fill with about 1 inch of hot water. The foil wrapped around the pan will prevent water from leaking inside.

6. Bake for 50-60 minutes or until the center is almost set.2 Turn the oven off and open the door slightly.

7. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely at room temperature. Refrigerate for at least 6 hours or overnight. Loosen the cheesecake from the rim of the pan and remove the rim.

8. Cut into slices and serve chilled. Top with remaining chunky blueberry sauce, if desired. Cover leftover cheesecake and store in the refrigerator.

STRAWBERRY AND VANILLA CHEESECAKE

INGREDIENTS

- 200g gluten free digestive biscuits
- 100g unsalted butter, melted
- 500g Philadelphia cream cheese
- 1 tsp vanilla extract
- 170g icing sugar
- 135g pack of strawberry or raspberry jelly cubes
- 100ml boiling water
- 200ml evaporated milk
- 400g strawberries
- zest of 1 orange

DIRECTIONS

Put the biscuits into a large bowl and crush into crumbs using the end of a rolling pin, then mix in the melted butter until thoroughly combined.

Pour into a 20cm diameter loose bottomed cake tin and push down. Put in the.

VANILLA LAYER

1. In a bowl, add 300g of the cream cheese and mix with a whisk until the cream cheese has loosened to a smooth consistency.
2. Add the vanilla extract and 100g of the icing sugar then whisk again until combined. Take about 4 or 5 strawberries and chop into chunks, then add them to the mixture and stir in gently. Take the biscuit base out of the fridge and spread this vanilla layer on top. Put back in the fridge.

MOUSSE LAYER

1. Chop the jelly into chunks and mix with 100ml of boiling water until dissolved. Set aside to cool slightly.
2. Add the remaining 200g of cream cheese to a large bowl and mix using the whisk until it's smooth. Whisk in the remaining icing sugar, then whisk in the evaporated milk. Finally add the jelly mixture and whisk in. Pour this mixture onto the top of the cheesecake and put back in the fridge to set for at least an hour.
3. Once the mousse layer has set, decorate with the strawberries. Take the cheesecake out of the fridge and carefully slide out of the cake tin and onto a plate.
4. Slice the strawberries into thin slices. Arrange the strawberries in a circle around the cheesecake, starting from the outside and working your way in. Overlay the strawberries. Sprinkle the top with the orange zest and serve.

COOKIES CHEESECAKE BARS

INGREDIENTS

- 1 cup butter (2 sticks) plus 2 tablespoons
- 2 cups sugar
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 2/3 cup cocoa powder
- 3 cups all purpose flour
- 8 oz cream cheese, softened
- 1/4 cup sugar
- 1 egg
- 1 tablespoon sour cream
- 1 teaspoon vanilla extract
- pinch of salt
- 30 - 40 chocolate cream filled sandwich cookies

DIRECTIONS

1. Pre-heat oven to 350 degrees F (180 C) and grease a 13x9 inch glass pan. Cream butter and sugar together in the bowl of stand mixer fitted with beater.
2. Scrape sides of bowl, then add eggs and mix until combined. Add vanilla, soda, and salt, and cocoa until mixed well, then add flour one cup at a time and beat after each addition.
3. Scrape out mixer bowl into a medium bowl and save mixer bowl for making cheesecake layer.
4. Divide dough in half and press one half into prepared pan. Bake for 8 - 10 minutes until top starts to darken and looks somewhat dry; remove from oven and cool.

FILLING

1. Beat cream cheese in mixing bowl with whisk attachment until completely smooth and lump free, scrape bottom of bowl and mix longer to be sure it's all smooth.
2. Add sugar and mix until creamed, then beat in egg. Add vanilla, cream, and salt; mix until combined.
3. Oreos in a single layer on top of the cooled cookie layer. Pour filling over cookie layer and crumble remaining half of chocolate dough over top.
4. Bake for 20 - 25 minutes until the center of bars is lightly browned on top. Remove and cool for about 30 minutes then place pan in fridge and chill for at least 3 hours before serving. Cut into squares and serve chilled.

CHOCOLATE CHEESECAKE

INGREDIENTS

- 1¼ cup graham cracker crumbs
- 5 tablespoons unsalted butter, melted
- 16 ounces cream cheese, softened
- ½ cup sour cream
- ¼ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups semi-sweet chocolate chips
- 4 tablespoons coconut oil

DIRECTIONS

1. Preheat oven to 350 degrees. Line an 8 inch square pan with aluminum foil. Spray with non-stick cooking spray.
2. Combine graham cracker and butter in a small bowl. Texture should be similar to wet sand.
3. Spread graham cracker mixture into the prepared pan.
4. Bake for 5-6 minutes or until golden brown.
5. Take out of the oven and cool completely.

FILLING

1. Beat cream cheese in a stand mixer with the paddle attachment.
2. Add in sour cream, sugar, eggs and vanilla. Mix until combined. Make sure to scrap the sides of the bowl.
3. Pour cheesecake mixture on top of the graham cracker crust.
4. Place in the oven and bake for 35-40 minutes or until the cheesecake is set.
5. Allow the cheesecake to cool completely.
6. Freeze overnight or for at least 3 hours to harden.
7. Lift frozen cheesecake out of the pan and peel away foil.
8. With a sharp knife cut cheesecake into 36 squares.
9. Melt the chocolate and coconut oil in a microwave safe bowl until melted and smooth.
10. Dip cheesecake squares, one at a time into the melted chocolate. Let

the excess drip off.

11. Place the squares onto a baking sheet lined with parchment paper.
12. Repeat steps with the rest of the cheesecake bites.
13. Place the cheesecake bites in the refrigerator to set.

NUTELLA CHEESECAKE MOUSSE

INGREDIENTS

BROWNIES

- 1 stick of butter (1/2 cup)
- 1 cup of sugar
- 2 large eggs
- 1/2 tablespoon vanilla extract
- 2/3 cup cocoa powder
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 3/4 cup all-purpose flour

MOUSSE

- 6 tablespoons softened cream cheese (about 3 oz. or 85 g)
- 6 tablespoons Nutella
- 1/4 cup chopped milk chocolate or milk chocolate chips (45 grams)
- 1/2 cup heavy cream

DIRECTIONS

1. Preheat the oven to 350ºF. Liberally butter a muffin tin.
2. In the microwave or in a pot on the stove, combine the butter and sugar. Cook until bubbly, stirring occasionally.
3. Add the eggs and vanilla and quickly whisk together.
4. Stir together all the dry Ingredients and stir into the rest until smooth. Divide batter into muffin tin.
5. Bake for about 20-25 minutes.
6. When they're cool, use a shot glass or anything else with a small top to press a hole into each brownie. When they're completely cool, fill with mousse.

MOUSSE

1. Mix together the Nutella and cream cheese.
2. Melt the chocolate in the microwave or in a double broiler and stir into the cream cheese and Nutella.
3. Whip the cream until stiff peaks form. Stir about half of it into the Nutella mixture to soften it, then fold the rest in. Use to fill Brownies.
4. Top with melted Nutella and chocolate curls. Store in the refrigerator.

VANILLA CHEESECAKE

INGREDIENTS

CRUST

- 1 2/3 cup (216g) crushed graham cracker crumbs
- 2 Tbsp (30g) granulated sugar
- 6 Tbsp (3 oz) unsalted butter, melted

CHEESECAKE

- 3 (8 oz) pkg cream cheese, softened
- 1 cup (210g) granulated sugar
- Seeds of 2 vanilla beans
- 3 large eggs
- 3/4 cup (180g) sour cream
- 1/3 cup (80ml) heavy cream

MOUSSE

- 7 oz white chocolate, roughly chopped
- 1 1/2 cups (355ml) heavy cream
- 6 oz cream cheese, nearly at room temperature
- 1 1/2 tbsp (22g) granulated sugar
- seeds of 1 vanilla bean

TOPPING

- 3/4 cup heavy cream
- 1 1/2 tbsp (22g) granulated sugar
- seeds of 1/2 vanilla bean

DIRECTIONS

CRUST

1. Preheat oven to 350 degrees. Line the outside of a 9-inch springform pan with a sheet of 18 by 18 heavy duty aluminum foil.

2. Add graham crackers and sugar to a mixing bowl and stir to combine, then pour in butter and mix with a fork until evenly moistened.

3. Pour into prepared springform pan and press evenly into bottom. Bake in preheated oven 10 minutes, then remove and cool on a wire rack.

FILLING

1. Reduce oven temperature to 325 degrees. Have a large roasting pan ready and boil about 4 quarts of water.

2. In a mixing bowl using an electric hand mixer blend together cream cheese, sugar and seeds of 2 vanilla beans just until smooth.

3. Mix in eggs one at a time, mixing just until combined after each addition. Add sour cream and heavy cream and mix just until combined. Tap bowl forcefully against countertop about 30 times to release any large air bubbles.

4. Pour over cooled graham cracker crust and smooth into an even layer. Place cheesecake in roasting pan then place roasting pan in oven and carefully pour in enough boiling water to reach halfway up the side of the cheesecake pan.

5. Bake in preheated oven until cheesecake is set but still jiggly in the center, about 65 minutes, then leave in oven and leaved door closed and let rest 10 minutes.

6. Remove from oven and cool on a wire rack for 30 minutes. Tent with

foil and chill in refrigerator 8 hours or overnight.

MOUSSE

1. Melt white chocolate in a microwave safe boll on 50% power in 30 second increments, stirring between intervals, until melted and smooth.

2. Set aside and let cool until just lukewarm.

3. In a mixing bowl using an electric hand mixer whip heavy cream until soft peaks form then add sugar and whip until stiff peaks form, set aside.

4. In a separate mixing bowl whip cream cheese with seeds of vanilla bean until smooth. Mix in white chocolate. Add in half of the whipped cream mixture and fold with a rubber spatula until nearly combined, then add remaining half of the whipped cream mixture and fold until combined and no streaks remain.

5. Pour over cold cheesecake and spread into an even layer. Tent pan with foil then return to refrigerator and chill 1 1/2 hours.

TOPPING

1. In a mixing bowl whip heavy cream with seeds of 1/2 a vanilla bean until soft peaks form.

2. Add sugar and whip until stiff peaks form. Run a knife around edges of cheesecake.

3. Spread whipped cream over mousse layer within 2 hours of serving.

4. Remove foil from pan, pull latch and remove springform pan ring. Garnish with raspberries and mint, cut into slices.

COOKIE DOUGH CHEESECAKE

INGREDIENTS

COOKIE DOUGH

- 1/2 cup butter
- 1/3 cup white sugar
- 1/3 cup dark brown sugar
- 1 1/2 tsp vanilla extract
- 1 cup plus 2 tbsp flour
- pinch salt
- 1 cup chocolate chips

CRUST

- 1 1/3 cups graham cracker crumbs
- 3 tbsp sugar
- 1/3 cup melted butter

VANILLA CHEESECAKE

- 2 eight ounce packages ounces cream cheese
- 2/3 cup sugar
- 2 eggs
- 2 tsp vanilla extract

- 1/2 cup whipping cream

CHOCOLATE GANACHE

- 1/3 cup whipping cream
- 1 1/3 cups chocolate chips

VANILLA WHIPPED CREAM

- 1 cup whipping cream
- 3 rounded tbsp icing sugar
- 1 tsp pure vanilla extract

DIRECTIONS

COOKIE DOUGH

1. Cream together very well the butter, sugar, and vanilla extract. Fold in until a dough forms the flour and salt. Mix in the chocolate chips.
2. Chill the dough in the fridge for at least an hour.
3. Break off small nuggets of the dough about the size of the top of your forefinger.
   Place them on a parchment lined tray and keep chilled in the fridge.
4. About 3/4 of these dough nuggets will go into the cheesecake batter. Reserve the other 1/4 to garnish the cheesecake after it is baked, cooled and glazed.

CRUST

1. Combine the Ingredients.
2. Press into the bottom of a lightly greased or parchment lined 9 inch spring form pan.

VANILLA CHEESECAKE

1. Cream together the cream cheese and 2/3 cup of sugar. Add the eggs, one at a time. Beat well after each addition. Add the vanilla extract.
2. Blend in ½ cup of whipped cream.
3. Fold in 3/4 of the chilled cookie dough pieces. Pour over the prepared base and bake at 300 degrees F for 60 – 70 minutes.
4. The cheesecake does not have to brown at all in order to be fully baked; the surface of the cheesecake should lose any shine when the cake is properly baked
5. Remove the cake from the oven and run a sharp knife completely around the edge of the pan. This will allow for the cheesecake to shrink as it cools. Cool thoroughly on a wire rack at room temperature. Refrigerate after fully cooled.
6. Top with chocolate ganache and vanilla whipped cream as well as the reserved cookie dough pieces.

CHOCOLATE GANACHE

1. In a small saucepan, heat almost to boiling the whipping cream
2. Remove from heat and pour in the chocolate chips
3. Let stand for 5 minutes, then stir until smooth. Pour evenly over the cheesecake when it is still in the pan. Return to the fridge to let the chocolate set.

VANILLA WHIPPED CREAM

1 Beat to firm peaks and use to garnish the edges of the cheesecake.

PEANUT BUTTER CHEESECAKE

INGREDIENTS

- 3/4 cup unsalted butter
- 1 package (about 11 ounces) bittersweet/dark or semi-sweet chocolate chips
- 1/2 cup light brown sugar, packed
- 3/4 cup granulated sugar, divided
- 5 large eggs, divided
- teaspoons vanilla extract, divided
- 3/4 cup + 1 tablespoon all purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/4 teaspoon kosher salt
- (8 ounce) packages cream cheese, room temperature
- 1/3 cup creamy peanut butter
- 2 tablespoons sour cream or plain greek yogurt

DIRECTIONS

Preheat oven to 350°F. Line a 9x9” square pan with foil or parchment paper and spray with nonstick cooking spray.

BROWNIE BATTER

2 Place butter and 1 3/4 cups of the chocolate chips in a large microwave safe bowl. Heat for 1 minute on high power, stir. Continue heating in 30 second increments, stirring between each, until chocolate is melted and smooth.

3 Stir in brown sugar and 1/2 cup granulated sugar. Stir in 3 eggs and 1 teaspoon vanilla extract, then add 3/4 cup flour, cocoa powder, and salt and mix until smooth. Set aside.

CHEESECAKE BATTER

4 Beat cream cheese with a hand or a stand mixer until smooth and creamy. Add peanut butter, 1/4 cup sugar, and sour cream or greek yogurt.

5 Mix until smooth, then add 1 teaspoon vanilla and remaining 2 eggs. Beat until smooth without lumps.

6 Spread half the brownie batter in the prepared pan. Place half the cheesecake mixture over the top and spread carefully.

7 Top with remaining brownie batter and then the remaining cheesecake to create 4 layers. Sprinkle with remaining chocolate chips.

8 Bake for 45-55 minutes until the edges start to get golden and the center is set.

9 Cool completely at room temperature. Chill to set, at least 2 hours or overnight. Cut into small bars and serve. Store in an airtight container in the refrigerator.

CRÈME FRAÎCHE CHEESECAKE

INGREDIENTS

- 15 ounces (about 3 cups) fresh blueberries
- 3 tablespoons brown sugar
- 1 teaspoon pure maple syrup

CRUST

- 1 1/2 cups vanilla wafer cookie crumbs
- 1/4 cup almond meal or finely ground almonds
- 2 tablespoons brown sugar
- pinch salt
- 5 tablespoons butter, melted

FILLING

- 16 ounces full-fat cream cheese, room temperature
- 2/3 cup granulated sugar
- 1 teaspoon fine sea salt
- 3 tablespoons all-purpose flour
- 4 large eggs, room temperature
- 2/3 cup crème fraîche or sour cream, room temperature

- 2 tablespoons freshly squeezed lemon juice
- 1 1/2 teaspoons vanilla extract
- 3/4 teaspoon almond extract

GLAZE

- 1 cup crème fraîche or sour cream
- 1/2 cup granulated sugar
- 1/2 teaspoon almond extract

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Toss blueberries with brown sugar and maple syrup. Spread onto a rimmed baking sheet and roast for 15 minutes or until juicy and bubbly.
3. Remove from oven and let cool for 10 to 15 minutes, then pour, scraping all berries and their juices, into the bowl of a food processor or blender; puree until smooth and set aside.
4. Reduce oven temperature to 350 degrees F. Butter a 9-inch springform pan, and line bottom with a round of parchment paper.
5. Crush cookies in a food processor until fine crumbs; pulse to mix in almond meal, sugar, and salt until blended.
6. Add butter and pulse until evenly moistened. Press into bottom of prepared pan. Bake crust for 10 minutes or until set, then remove from oven and let cool completely.
7. Reduce oven temperature to 325 degrees F.
8. In a large mixing bowl or the bowl of a stand mixer, beat room temperature cream cheese with sugar until smooth.
9. Add salt and flour and mix well. Add eggs, one at a time, mixing well after each addition and scraping down the sides of the bowl as necessary to be sure all Ingredients are evenly incorporated. Add crème fraîche, lemon juice, vanilla and almond extracts, and pureed blueberries and mix until even in color and no white streaks remain.
10. Pour batter into cooled crust. Place on a baking sheet and place in preheated oven. While cheesecake is baking, whisk together crème fraîche, sugar, and almond extract until smooth.
11. After 45 to 50 minutes, when center of cheesecake is set but still barely jiggly, pour glaze on top of cheesecake, spreading into an even layer.
12. Return to oven to bake for another 5 minutes, then let cool on a wire rack to room temperature.
13. Refrigerate overnight or until ready to serve. Remove edges of springform pan and slice into 16 wedges; serve chilled or at room temperature, topped with fresh blueberries or leftover roasted

blueberry puree.

PECAN PIE CHEESECAKE

INGREDIENTS

CRUST

- 2 cups graham cracker crumbs
- 6 tablespoons butter, melted

CHEESECAKE

- 16 ounces (2 packages) cream cheese, room temperature
- 1 cup sugar
- 1/4 cup sour cream
- 3 eggs
- 1 teaspoon cinnamon
- 2 teaspoons vanilla extract

TOPPING

- ¼ cup butter
- ¼ cup corn syrup
- ¼ cup brown sugar
- ¼ cup maple syrup
- 1 cup chopped pecans
- dash of salt

DIRECTIONS

1. Preheat the oven to 325 degrees. Spray a 7x11 baking dish with non-stick cooking spray.
2. In a medium bowl, mix together the cookie crumbs and melted butter. Press into the bottom of the prepared baking dish and bake for 5 minutes.
3. Remove from the oven and set aside.
4. In the bowl of a stand mixer, beat together the cream cheese, sugar, sour cream, eggs, cinnamon, and vanilla until well combined. Pour batter into the prepared crust.
5. Bake for 40 minutes at 325 degrees or until the center is just slightly jiggly. Turn the oven off and crack the door. Let the cheesecake sit in the warm oven for 45 minutes. Remove to the counter to cool completely before chilling in the fridge.

TOPPING

1. Add the Ingredients to a small sauce pan set over medium-low heat. Stir the mixture until the butter melts and the pecans are coated. Bring to a boil, stirring occasionally, and cook for 3 minutes. Remove from the heat.
2. Immediately spoon the topping over the cheesecake. It will thicken up a bit as it cools, so it’s best to serve warm.
3. Cut into small bars and serve immediately.

NEW YORK CHEESECAKE

INGREDIENTS

CRUST

- 1 1/2 cups ground graham cracker
- 2 tbsp granulated sugar
- 1/2 tsp ground cinnamon
- 6 tbsp unsalted butter, melted (¾ stick/3 ounces/85 grams)

FILLING

- 3 cups cream cheese, softened
- 1 1/2 cups granulated sugar
- 2-3 tbsp fresh lemon juice
- 2 tsp vanilla extract
- 1/4 tsp salt
- 4 large eggs
- 2 cups sour cream or plain Greek yogurt

CHERYY TOPPING

- 2 cups pitted sour cherries, drained, reserving ½ cup liquid
- 1/2 cup granulated sugar
- 2 tbsp cornstarch

- pinch salt
- 1 tbsp lemon juice or 1/4 tsp almond extract
- 3 drops red food coloring

STRAWBERRY TOPPING

- 1 cup crushed strawberries
- 1 cup water
- 1/2 - 3/4 cup granulated sugar
- pinch salt
- 2 tbsp cornstarch dissolved in 1 tablespoon water
- 3 drops red food coloring
- 2 cups fresh strawberries, halved

CREAM TOPPING

- 1 1/2 cups sour cream
- 1/4 cup confectioners' sugar
- 3/4 tsp vanilla extract

DIRECTIONS

CRUST

1. Grease the sides of a 9-inch springform pan. Combine the crumbs, sugar, and, if using, cinnamon, then stir in the melted butter.

2. Press into the bottom of the prepared pan and chill.

3. Position a rack in the center of the oven. Preheat the oven to 350°F.

FILLING

1. In a medium bowl, beat the cream cheese until smooth, frequently scraping down the sides, about 5 minutes.

2. Add the sugar and beat until light, about 3 minutes.

3. Blend in the lemon juice, vanilla, and salt, occasionally scraping down the sides.

4. Beat in the eggs, one at a time.

5. Fold in the sour cream.

6. Pour into the prepared pan. Place on the oven rack, and add cool water to the larger pan to reach halfway up the sides. Bake until firm and lightly browned around the edges and 150°F in the center, about 1¼ hours.

7. Turn off the oven, open the door, and let the cake stand in the oven for 30 minutes.

8. Place the pan on a wire rack, run a thin-bladed knife around the edge of the cake, and let cool completely, about 2 hours. Cover with plastic wrap or an inverted large bowl and refrigerate for at least 6 hours.

9. Let stand at room temperature for at least 30 minutes before serving.

Dental floss held taut cuts cheesecake smoother than a knife.

CHERRY TOPPING

1. In a medium saucepan, combine the sugar, cornstarch, and salt.
2. Stir in the reserved liquid. Cook over medium heat, stirring constantly, until bubbly, thickened, and translucent, about 3 minutes.
3. Remove from the heat and stir in the lemon juice, food coloring, and cherries. Let cool to room temperature.

STRAWBERRY TOPPING

1. In a medium saucepan, bring the crushed strawberries and water to a boil. Press through a sieve and return to the pan.
2. Add the sugar and salt and return to a boil. Stir in the cornstarch mixture and cook, stirring constantly, until bubbly and thickened, about 5 minutes. Stir in the food coloring. Let cool to room temperature.

CREAM TOPPING

1. Combine the sour cream, sugar, and vanilla until smooth.

CHEESECAKE WITH COOKIE DOUGH

INGREDIENTS

CRUST

- 190g *1 1*2 cups graham crackers crumbs
- 95g / 7 tbsp butter, melted

DOUGH

- 113g / 8 tbsp unsalted butter, softened
- 100g *1*2 cup soft light brown sugar
- 50g *1*4 cup white sugar
- 1/4 tsp salt
- 1 tsp vanilla
- 125g / 1 cup flour
- 2 tbsp milk
- 90g *1*2 cup chocolate chips

CHEESECAKE

- 750g / 26 oz cream cheese, room temperature
- 150g / 3/4 cup white sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla

DIRECTIONS

CRUST

2. Mix together graham cracker crumbs and butter. Press into a 8 or 9 inch springform pan and bake in a 160C / 325F preheated oven for 5 minutes.
3. Remove from oven and let cool. Do not turn off the oven.

DOUGH

4. In a large bowl, beat together butter, sugars, salt and vanilla. Beat until smooth. Add milk, mix until incorporated.
5. Stir in the flour and mix just until combined. Add chocolate chips. Place the cookie dough in the fridge while you prepare the filling.
6. When the cookie dough is firm enough, remove from the fridge and form little balls. Set aside.

FILLING

7. Beat together cream cheese, white sugar, eggs and vanilla until smooth.
8. Pour the filling over the graham cracker crust and arrange cookie dough pieces on the top of the surface, slightly pressing them down.
9. Bake for 45 minutes or until firm to the touch. Let cool completely before serving, preferably overnight.

CHEESECAKE WITH OREO

INGREDIENTS

CRUST

- 25 Oreo cookies, separated and filling removed
- 5 Tbsp unsalted butter, melted

CHEESECAKE

- 32 oz cream cheese, room temperature
- 1 1/4 cups granulated sugar
- tbsp all-purpose flour
- 4 whole eggs
- 2 egg yolks
- 1/4 cup sour cream
- ½ tbsp vanilla extract
- 20 Oreo cookies, chopped

GARNISH

- Whipped cream
- Oreos

DIRECTIONS

CRUST

1. Preheat oven to 375°F.
2. Place the Oreo cookies and sugar in a food processor or mini-chopper. Pulse until finely ground. Transfer mixture into a large bowl and stir in melted butter.
3. Press mixture into bottom and sides of 9” springform pan.
4. Bake at 375°F crust for 10 minutes. Remove pan from oven and set aside to cool.
5. Reduce oven temperature to 325°F.

CHEESECAKE

1. Using a countertop mixer fitted with the paddle attachment, beat the cream cheese on medium speed until completely smooth.
2. Add the sugar and mix well. Add flour and mix well.
3. Whisk the eggs and egg yolks together and add to the bowl in 3 additions, mixing fully after each addition.
4. Add the sour cream and vanilla. Mix until fully combined. Fold the chopped Oreo cookies into the cheesecake mixture.
5. Pour mixture into the cooled springform pan.
6. Wrap the bottom of the pan with a piece of aluminum foil and place in a large baking pan. Fill pan with about 1/2”-3/4” of water.
7. Bake at 325°F until center of cake is just barely set (about 75-80 minutes).

8. Let cheesecake cool for 10 minutes and then wrap entire pan in plastic wrap and freeze overnight.

9. Frost in a refrigerator for 4-5 hours.

10. Garnish with whipped cream and additional Oreos before serving.

KAHLUA CHEESECAKE

INGREDIENTS

CRUST

- 24 Oreo cookies
- 1/4 cup unsalted butter, melted

FILLING

- (3) 8 oz packages of cream cheese, soft
- 1 cup sour cream
- 3 large eggs + 2 egg yolks
- 1 and 1/2 cups granulated sugar
- 1/4 teaspoon cinnamon
- 3 tablespoon unsweetened cocoa powder
- 1 1/2 teaspoons vanilla extract
- 1/4 cup Kahlua
- 8 ounces semi-sweet chocolate, melted and slightly cooled

GANACHE

- 8 ounces semi-sweet chocolate, chopped
- 1/2 cup heavy cream

WHIPPED CREAM

- 1 cup heavy cream
- 1/4 cup confectioners' sugar
- 1/2 teaspoon vanilla

DIRECTIONS

1. Preheat oven to 325 degrees (F). Wrap a 9" spring form pan well in layers of heavy-duty tin foil; lightly grease the pan with non-stick spray; set aside.

CRUST

1. Add the Oreos to the body of a blender and pulse until the cookies are fine crumbs. Stir in the melted butter, mixing well to combine.

2. Dump the mixture into the prepared pan, pressing the crust down firmly and slightly up the sides. Set aside.

FILLING

1. Beat cream cheese and sour cream in a blender until completely smooth. Add in the eggs, egg yolks, sugar, and cinnamon; pulse until well combined.

2. Add cocoa powder and vanilla and pulse for another 30 seconds, or until cocoa powder has completely disappeared into the batter.

3. Using a rubber spatula, fold in chocolate and Kahlua, stirring gently until combined.

4. Pour filling into prepared crust, spread evenly, and smooth the top with a rubber spatula.

5. Place the springform pan in a large baking pan and fill the pan halfway with hot water.

6. Place cheesecake in preheated oven and bake for 1 hour and 30 minutes. Turn the oven off and let the cheesecake sit for 45 minutes inside the oven with the door shut.

7. Remove from oven and gently run a knife around the edge of the

cake, loosening any bits that may have gotten stuck while baking.

8. Allow the cheesecake to rest on the counter for 30 minutes before covering with plastic wrap and refrigerating for at least 6 hours.

9. When ready to serve pour the ganache on top of the uncut cheesecake and place it back in the fridge for 10 minutes.

GANACHE

1. Add the chocolate to a large, heatproof bowl; set aside.

2. Heat the cream in a small saucepan over medium-heat just until it begins to bubble around the edges.

3. Remove the cream from heat and pour it over the chopped chocolate. Let the chocolate and warm cream stand untouched for 1 minute, then whisk it together until the chocolate melts and a smooth ganache forms; about 2 minutes. Pour the warm ganache over the cheesecake before serving.

WHIPPED CREAM

1. Place the heavy cream and sugar in a stand mixer fitted with the whisk attachment and beat on high until semi-stiff peaks begin to form.

2. Add in the vanilla and beat for another minute or so. Dollop on top of cheesecake slices right before serving, or place in the refrigerator until needed.

VEGAN CHEESECAKE

INGREDIENTS

CRUST

- 1 cup packed medjool dates, pitted
- 1 1/2 cups (180 g) raw walnuts
- Pinch sea salt

FILLING

- 1 1/2 cups (180 g) raw cashews (soaked in very hot water for 1 hour)
- 1 lemon, juiced (2 Tbsp or 30 ml)
- 1/4 cup + 1 Tbsp (73 ml) light or full fat coconut milk
- 3 Tbsp (45 ml) olive oil
- 1/2 cup (120 ml) grade A maple syrup
- 1/4 cup + 1 Tbsp (63 g) pumpkin puree
- Pinch sea salt
- 3/4 tsp pumpkin pie spice
- 1 tsp vanilla extract
- 1/4 tsp ground cinnamon

SERVING

- Coconut whipped cream

- Brown sugar pecans

DIRECTIONS

1. Cover cashews with boiling hot water. Let rest, uncovered, at room temperature for 1 hour. Then drain thoroughly and set aside.
2. In the meantime, add dates to a blender and blend until small bits remain, or it forms a ball. Remove and set aside.
3. Add walnuts and salt to blender and process into a meal.
4. Add dates back in and blend until a loose dough forms. Set aside.
5. Cut out two long strips of parchment paper per ramekin and lay them in an "X" shape at the base. Top with circle shape.
6. Divide crust evenly among ramekins or tins, and press down with fingers to evenly distribute. Use a small glass wrapped in parchment paper, or the back of a spoon, to press down firmly, allowing some crust to come up the sides. Set in freezer.
7. Once cashews are soaked and drained, add to blender with remaining filling Ingredients and puree until very smooth - 2-3 minutes. Taste and adjust flavor and sweetness as needed.
8. Divide filling evenly among the ramekins or tins (or pour into a parchment-lined springform pan). Tap a few times to release any air bubbles. Cover loosely with plastic wrap and freeze until firm - about 4-6 hours.
9. Once set, run a butter knife along the edge and gently remove by tugging on the tabs in an upward motion. Serve with a touch of coconut whipped cream and brown sugar pecans.
10. Let thaw at room temperature 15-20 minutes before serving for best texture.

BAKLAVA

INGREDIENTS

CRUST

- 4 tbsp butter, melted
- Phyllo dough

FILLING

- 2 8-ounce packages cream cheese, softened
- 2/3 cup sugar
- 2 tbsp all purpose flour
- 3 eggs
- 2/3 cup sour cream
- 6 tbsp honey
- 1 1/2 tsp ground cinnamon

TOPPING

- 3 3/4 cups finely chopped walnuts
- 3 tsp cinnamon
- 6 tbsp butter, melted
- tbsp honey

DIRECTIONS

1 Preheat oven to 300 degrees.
2 In a large bowl, mix the cream cheese, sugar and flour until combined. Scrape down the sides of the bowl.
3 Add eggs one at a time, beating slowly and scraping the sides of the bowl after each addition.
4 Add the sour cream, honey and cinnamon. Beat on low speed until well combined. Set aside.
5 In a medium sized bowl, toss together 2 1/2 cups of chopped walnuts, 2 tsp ground cinnamon, 4 tbsp melted butter and 6 tbsp of honey. Set aside.
6 Grease a 9 inch springform pan and cover the outside with aluminum foil.

CRUST

1 Unroll the phyllo dough according to package Directions. Keep it from drying out by placing a damp towel over the pieces that haven't been used yet. Using one piece at a time, place phyllo sheets into the bottom and up the sides of the springform pan. Layer the melted butter between the phyllo sheets so that they stick together.
2 Once the crust is ready, add a small amount of cheesecake filling to the pan.
3 Add the walnut filling in an even layer on top of the cheesecake filling.
4 Add the remaining cheesecake filling and spread into an even layer.
5 Place springform pan (covered with aluminum foil) inside another pan. Fill outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
6 Bake for 50-60 minutes.
7 Turn off heat and leave cheesecake in oven with door closed for 30 minutes.
8 Crack oven door and leave the cheesecake in the oven for about 20 minutes.
9 Remove cheesecake from oven and chill until completely cool and

firm.

10 To finish off cheesecake, toss together remaining 1 1/4 cups walnuts, 1 tsp cinnamon, 2 tbsp melted butter and 4 tbsp honey. Top cheesecake with whipped cream and walnut mixture.

LUNCH AND DINNER RECIPES

TACOS WITH ANCHO-LIME SAUCE

INGREDIENTS

SAUCE

- ½ cup raw cashews
- ⅓ cup lime juice
- 1½ tsp. ancho chili powder
- ½ tsp. garlic powder

TACOS

- 2 Tbs. coconut oil
- 1 medium yellow onion, sliced thin
- 1 8 oz. pkg. tempeh, cubed
- 1 tsp. chili powder
- ½ tsp. ground cumin
- 8 6-inch soft corn tortillas, warmed
- 2 cups finely shredded red cabbage, for garnish
- 2 cups prepared salsa, for garnish

INSTRUCTIONS

SAUCE

1. Purée all ingredients and 1/4 cup water in blender until smooth. Season with salt and pepper, if desired.

TACOS

2. Heat oil in large skillet over medium-high heat until shimmering. Add onion, and cook 3 to 4 minutes. Add tempeh, and season with salt and pepper, if desired. Cook 3 to 4 minutes, or until golden, stirring frequently. Remove from heat, and stir in chili powder and cumin.
3. Serve tempeh mixture with tortillas; garnish with cabbage, salsa, and Sauce.

VEGAN LASAGNA

INGREDIENTS

- 14 oz. extra-firm tofu
- 2 can black beans
- 1 can fire-roasted diced tomatoes
- 1 can tomato paste
- 1 c. water
- 1 small onion
- 1 tsp. dried oregano
- ¼ tsp. garlic powder
- ¼ c. raw cashews
- ¼ c. nutritional yeast
- 3 tbsp. olive oil
- 2 tbsp. finely chopped fresh basil
- 8 oz. no-boil lasagna noodles

INSTRUCTIONS

1. Place tofu between 4 paper towel sheets. Place heavy skillet on top for 1 hour, pressing down on tofu.
2. Meanwhile, preheat oven to 375 degrees F. Into 4-quart saucepot, stir black baens, tomatoes, tomato paste, water, onion, oregano, garlic powder, 2 teaspoon. salt, and 1/2 teaspoon pepper. Heat to boiling on medium-high, stirring often. Reduce head to maintain simmer; simmer, uncovered, 30 minutes, stirring occasionally.
3. While sauce cooks, in food processor, pulse cashews until finely ground; transfer to large bowl, along with pressed tofu. With hands, crumble tofu until texture resembles ricotta cheese. Stir in yeast, olive oil, basil, 1/4 teaspoon salt, and 1/8 teaspoon pepper.
4. In 13-by 9-inch glass or ceramic baking dish, spread 1 cup tomato sauce and tofu mixture; repeat layering twice. Top with 1 cup sauce. Spread sauce to completely cover noodles. Bake, uncovered, 40 minutes or until noodles are tender. Let stand 15 minutes before serving.

BUTTERNUT MAC AND CHEESE

INGREDIENTS

- 1 1/2 to 2 pounds (680 to 900g) butternut squash (about 1 medium squash), peeled and cubed
- 2 tablespoons olive oil
- Salt and pepper
- 3 cloves garlic, coarsely chopped
- 1/2 cup (120ml) coconut milk
- 1 1/4 cups (300ml) unsweetened almond milk, homemade or store-bought
- 1/2 cup plus 2 tablespoons (45g) large-flake nutritional yeast
- 1 tablespoon arrowroot powder
- 1/4 teaspoon smoked paprika
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon white miso
- 1 pound (450g) elbow pasta
- 2 cups (about 475ml) cooked vegetables, such as steamed chopped spinach, blanched peas, or lightly steamed broccoli florets
- 1/2 cup (55g) dry breadcrumbs

INSTRUCTIONS

1. Preheat the oven to 400°F (230°C). Oil a 7 by 11-inch (18 by 28cm) pan.
2. Coat the squash with 1 tablespoon of the olive oil, then spread it evenly on a rimmed baking sheet. Sprinkle with salt and pepper.
3. Bake for 30 to 35 minutes, until very tender and just starting to brown. Remove from the oven. Decrease the oven temperature to 350°F (175°C).
4. Meanwhile, heat the remaining tablespoon of olive oil in a small saucepan over medium-low heat. Add the garlic and sauté for 2 to 3 minutes, until just starting to brown. Add the coconut milk and 3/4 cup (175ml) of the almond milk. Whisk in the nutritional yeast and arrowroot powder. Cook, whisking constantly, until nice and thick, about 5 minutes. Transfer the sauce to a large bowl and add the remaining 1/2 cup (120ml) of almond milk, the butternut squash, 1 teaspoon of salt, 1/4 teaspoon of pepper, and the paprika, lemon juice, and miso. Stir to distribute the ingredients somewhat evenly. Working in batches, transfer to a blender or food processor and process until totally smooth and creamy.
5. Bring a pot of salted water to boil over high heat. Add a drizzle of olive oil to prevent sticking. Stir in the pasta and adjust the heat to maintain a low boil. Cook, stirring occasionally, until the pasta is al dente. Drain well and let cool briefly.
6. Put the pasta in a large bowl and add the vegetables. Add the sauce, using only 2 cups (475ml) of it if not adding the optional vegetables. Stir gently until thoroughly combined. Spread the mixture evenly in the prepared pan and scatter the breadcrumbs evenly over the top.
7. Bake for 20 minutes, until the top is golden. Serve right away.

RED MASHED POTATOES

INGREDIENTS

- 3 lbs red potatoes
- 7 tablespoons butter
- ½ cup milk
- 2 garlic gloves, minced
- 1 teaspoon Lawry's seasoning
- 1 teaspoon garlic salt
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup white cheddar cheese

INSTRUCTIONS

1. In a large pot, bring enough water to cover all the potatoes to a boil over medium high heat. Wash potatoes and remove any sprouts.
2. Cube potatoes into small chunks and boil in water for 30 minutes or until soft. Drain and place potatoes in large bowl. Chop butter and add to bowl then using a potato masher, mash them or an electric mixer.
3. Add milk, Lawry's, minced garlic, garlic salt, salt and pepper. Once everything is mixed well, fold in shredded white cheddar cheese.

BAKED SWEET POTATO FRIES

INGREDIENTS

- sweet potatoes
- corn starch. a big sprinkle's worth
- a couple of tablespoons of olive oil
- salt, pepper and spices

INSTRUCTIONS

1. Preheat the oven to 425 degrees Fahrenheit. Peel the sweet potatoes and cut them into fry-shaped pieces (see photos). Try to cut them into similarly sized pieces so the fries will bake evenly.
2. Toss the uncooked fries into a mixing bowl or a plastic bag, or just onto your baking sheet. Sprinkle with cornstarch and pour in a few tablespoons of olive oil, enough to lightly coat the fries. Season with salt, pepper, and spices. Mix/shake to distribute evenly.
3. Pour the fries directly onto a dark, non-stick baking sheet for best results. Arrange the fries in a single layer and don't overcrowd, otherwise they will never crisp up.
4. Bake for 15 minutes, then flip the fries so they can cook on all sides. Section by section, scoop up about ten fries and flip them with a quick turn of the wrist.
5. Bake for 10 to 15 more minutes, or until the fries are crispy. It's essential to bake them long enough, otherwise they won't be crispy.

GARLIC PASTA WITH ROASTED TOMATOES

INGREDIENTS

- 3 cups grape tomatoes, halved
- 10 ounces whole wheat pasta
- olive oil
- 2 medium shallots, diced
- 8 large cloves garlic, minced/grated
- sea salt and black pepper
- 3-4 tbsp unbleached all purpose flour
- cups unsweetened plain almond breeze

INSTRUCTIONS

1. Preheat the oven to 400 degrees and toss tomatoes in a bit of olive oil and sea salt. Place cut side up on a parchment-lined baking sheet and bake for 20 minutes while you prepare the rest of the dish. Set aside.
2. Bring a large pot of water to a boil and cook pasta according to package instructions. When done, drain, cover and set aside.
3. In the meantime, prepare the sauce. In a large skillet over medium-low heat, add 1 Tbsp olive oil and the garlic and shallot. Add a pinch of salt and black pepper and stir frequently, cooking for 3-4 minutes until softened and fragrant.
4. Stir in 3-4 Tbsp and mix with a whisk. Once combined, slowly whisk in the almond milk a little at a time so clumps don't form.
5. Add another healthy pinch of salt and black pepper, bring to a simmer and continue cooking for another 4-5 minutes to thicken. Taste and adjust seasonings as needed.
6. Place back in pan and reduce heat to a low simmer until desired thickness is reached.
7. Once the sauce is to your desired thickness, taste and adjust seasonings as needed. Then add pasta and roasted tomatoes and stir.
8. Serve immediately and garnish with extra black pepper, fresh basil and/or vegan parmesan cheese.

VEGGIE BURGERS WITH YOGURT SAUCE

INGREDIENTS

BURGERS

- 2 cups (300 g) cooked chickpeas, rinsed and drained
- 12 ounces zucchini (4 medium / 340 g), grated on the large
- holes of a box grater (2 cups packed)
- salt, as needed
- 4 teaspoons coriander seed
- 1 tablespoon cumin seed
- 2 tablespoons olive oil
- 1 large yellow onion, finely diced
- 4 large cloves garlic, minced
- 1 1 teaspoons smoked paprika
- 1 cup finely chopped parsley
- finely grated zest from 1 large lemon
- 1 large egg
- 1 cup (120 g) chickpea flour
- 1 1 cups (5 ounces / 140 g) crumbled feta cheese
- 1 cup (60 ml) mild vegetable oil for frying, such as sunflower

YOGURT SAUCE

- 2 large cloves garlic
- 1 teaspoon fine sea salt
- 1 cup (235 ml) whole milk Greek Yogurt
- a large handful mint leaves, finely chopped

SERVING

- 6 buns, halved and toasted
- avocado, tomato, thinly sliced red onion, sprouts

INSTRUCTIONS

BURGERS

1. Place the grated zucchini in a large colander and toss with
2. 2 teaspoons of salt. Let the zucchini drain for 15 minutes, then squeeze out as much moisture as you can with your hands. Discard the zucchini water.
3. Place the coriander and cumin seeds in a small, dry skillet set over a medium-low flame and toast until fragrant, shuffling the pan frequently, 2-3 minutes. Let cool completely, then grind finely in a spice grinder or mortar and pestle.
4. Heat the oil in a wide skillet set over a medium flame until it shimmers, then add the onion, garlic, smoked paprika and the ground coriander and cumin. Cook, stirring frequently, until the onion is caramelized and tender.
5. In a large bowl, combine the cooked onion, chickpeas, drained zucchini, parsley and lemon zest. Use a potato masher to mash the mixture, leaving the chickpeas fairly chunky. Blend in the egg, chickpea flour, and 1 teaspoon salt.
6. Gently stir in the feta, leaving it in chunks. The burger mixture can be prepared up to 2 days ahead and refrigerated airtight until ready to cook.

YOGURT SAUCE

1. Mash the garlic and salt together in a mortar and pestle until smooth.
2. Work in the yogurt, then stir in the mint.

COOK THE BURGERS

1. Shape the burger mixture into 6 large patties, roughly 4” wide and 1” tall. Heat 1/8” of sunflower oil in a wide skillet set over a medium flame until it shimmers.

2. Carefully add 3 of the burgers and cook on the first side until deeply browned, 3-4 minutes, reducing the heat if the burger is cooking too quickly.

3. Flip and cook on the second sides until browned and the burgers are cooked through, 3-4 more minutes. Drain on paper towels, and repeat with the remaining burgers.

JALAPENO POPPERS WITH BACON

INGREDIENTS

FILLING

- ½ cup white quinoa, rinsed
- 3 cup vegetable broth
- 12 oz. firm tofu
- 2 tablespoons lemon juice
- 1 tablespoon coconut oil
- 1 tablespoon coconut vinegar
- 1 tablespoon nutritional yeast
- 1 tablespoon onion powder
- 11 teaspoons of sea salt, or to taste

ASSEMBLY

- Eight 3-4" long green jalapenos, cut in half lengthwise with seeds/septums scooped out
- 2 teaspoons cornmeal
- 2 teaspoons nutritional yeast
- 1 cup coconut bacon

INSTRUCTIONS

FILLING

1. Place the quinoa and vegetable broth in a small pan over medium-low heat and covered with a lid. Cook for 15-20 minutes, or until all liquid is soaked up and the quinoa is soft. Fluff with a wooden spoon or fork.
2. While the quinoa is cooking, place the rest of the filling ingredients into a food processor and puree until completely smooth. Once the quinoa is cooked, stir it into the tofu mixture until combined.

ASSEMBLY

1. Preheat oven to 350F and line a baking sheet with parchment paper.
2. Fill each pepper half with 11-2 tablespoons of the creamy filling and place on the baking sheet. Repeat until all are filled and lined up on the sheet.
3. Mix the cornmeal and nutritional yeast together in small dish and sprinkle it over the poppers.
4. Place the baking sheet in the oven and bake for 15 minutes.
5. After 15 minutes have passed, gently press the coconut bacon pieces into the top of each popper. Then bake for an additional 2-3 minutes.
6. Once out of the oven, let the poppers cool for 2 minutes and serve warm.

CHICKPEA CURRY

INGREDIENTS

- 2 tablespoons oil
- 2 cups chopped onions
- 3 large cloves garlic, minced
- 1 tablespoon red or yellow curry paste
- 1-13.5 oz can coconut milk, divided
- 2-15.5 oz cans chickpeas, drained
- 2 tablespoons soy sauce
- 1 medium tomato, chopped
- 1 tablespoon brown sugar
- 1 tablespoon fresh lime juice
- 2 tablespoons chopped cilantro
- 4 cups cooked rice, for serving

INSTRUCTIONS

1. Heat oil in a large skillet over a medium high heat. Add onions and cook until they start to brown. Add garlic and stir-fry until soft.
2. Add Curry Paste and 1/4 can of Coconut Milk. Stirring, cook until curry is dissolved.
3. Add chickpeas, soy sauce and remaining can of Coconut Milk. Bring to a boil and cook 3-5 minutes.
4. Add tomatoes, sugar, and lime juice. Simmer 1-2 minutes. Stir in cilantro and serve over the rice.

LENTILS WITH MASHED SWEET POTATOES

INGREDIENTS

LENTILS

- 1 1/3 cups french lentils
- filtered water

POTATOES

- 1 medium sweet potato, peeled and cut into 2 inch chunks
- 5 large gold potatoes, peeled and cut into 2 inch chunks
- sea salt to taste
- 1 Tbsp coconut oil
- 1/4 cup coconut milk

TO FINISH LENTILS

- Extra virgin olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 cups sliced celery
- 1 tsp dried thyme
- 2 cups crimini mushrooms, sliced
- 2 cups flavorful veggie broth

- 1 cup arrowroot starch dissolved in 1/4 cup filtered water
- sea salt to taste

INSTRUCTIONS

LENTILS

1. Place in a pot covered with filtered water by a few inches, and bring to a boil. Lower to a simmer, and cook for about 20 minutes until tender.
2. Drain, and set aside.

POTATOES

1. Place both of the potatoes in a large pot of salted boiling water on the stove, and bring to a boil. Cook until the potatoes are just tender but not too mushy, and drain.
2. Let cool until able to handle the potatoes, and use a ricer to place them into a bowl. Add coconut oil and milk, sea salt to taste, and mash or stir until fluffy and smooth.
3. Meanwhile, heat the olive oil in a large stockpot, and add the onions, thyme, celery, and cook until they have softened a bit, then add the garlic, mushrooms, and broth and bring to a boil. Lower to a simmer, and place the lid on the pot.
4. Let cook until the veggies are tender, about 10 minutes. Once they are tender, add the arrowroot mixture and sea salt to taste, and let cook a few more minutes while stirring until the mixture is thickened. Add the lentils, and cook until they are warmed.
5. Serve the lentils with the mashed potatoes, and some sautéed greens on the side.

POTATO CAKES WITH MUSHROOMS

INGREDIENTS

- 2 pounds of potatoes
- 2 bay leaves
- 2 tablespoons of oil, divided
- ½ pound mushrooms
- 150g onion
- 10g dill
- ½ cup flour
- salt, pepper to taste

INSTRUCTIONS

1. Wash, peel and dice potatoes.
2. Boil the potatoes with bay leaf until fully cooked.
3. While potatoes are cooking, heat one tablespoon of oil in a large pan.
4. Dice the onion and coarsely chop mushrooms.
5. Add the onion and mushrooms to the pan and cook on medium-low heat mixing occasionally until all the liquid evaporated, about 15-20 minutes.
6. Cook for another 5 minutes until mixture starts to brown.
7. Season to taste with salt and pepper.
8. Finally chop the dill, add it to the pan with mushrooms, mix and take off the heat.
9. Once the potatoes are cooked, drain them well and mash. Season to taste.
10. Cool the potatoes.
11. Add flour and mix well.
12. Take about 2 tablespoons of potato dough and flatten into a disk, place one spoonful of mushroom mixture and cover with more potato dough. Form into a disk.
13. Once all the potato cakes are assembled, heat the remaining tablespoon of oil in a large pan.
14. Place potato cakes on the pan and fry about 5 minutes until they turn golden, flip and fry another 5 minutes until golden.

15. Serve with leftover mushroom mixture if any left, some lemon juice, mustard or horseradish.

KALE & FENNEL SALAD

INGREDIENTS

- 4 cups thinly sliced kale leaves
- 1 bulb fennel, thinly sliced (about 3 cups)
- ½ medium Asian pear, cored and thinly sliced
- 1/3 cup toasted pine nuts
- 2 cups thinly sliced leeks

DRESSING

- ½ cup olive oil
- 3 tablespoons white balsamic or champagne vinegar
- 3 tablespoons red wine vinegar
- ½ teaspoon stoneground mustard
- ½ teaspoon maple syrup
- ½ teaspoon sea salt + more to taste

INSTRUCTIONS

1. In a cast-iron skillet, heat ½ cup olive oil over medium high flame until a droplet of water flicked in sizzles. Add thinly sliced leeks and spread evenly across pan.
2. Cook for 2-3 minutes, until leeks start to brown and crisp. Once the edges turn golden brown, remove from heat and use a slotted spoon to move the leeks from the oil to a small bowl. Set aside.
3. Pour hot oil into a jar or vessel to make the salad dressing. Combine olive white balsamic and red wine vinegars, stoneground mustard, maple syrup, and sea salt, and whisk vigorously. Taste and adjust salt as desired. Set aside.
4. In a large bowl, combine thinly sliced kale, fennel, and Asian pear, reserving a few slices of Asian pear for garnish. Pour in half of dressing, and toss salad gently.
5. Add in most of the pine nuts and most of the crispy leeks, reserving some for garnish. Add more salad dressing, and toss to incorporate flavors.
6. Top salad with extra toasted pine nuts, crispy leeks, and slices of Asian pear.

CAULIFLOWER SOUP

INGREDIENTS

- 4 slices bacon, diced
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 onion, diced
- 2 carrots, peeled and diced
- 2 stalks celery, diced
- 1/4 cup all-purpose flour
- 4 cups chicken broth
- 1 cup 2% milk
- 1 head cauliflower, roughly chopped
- 1 bay leaf
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

INSTRUCTIONS

1. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate; set aside.
2. Melt butter in a large stockpot or Dutch oven over medium heat. Add garlic, onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in cauliflower and bay leaf. Cook, stirring occasionally, until barely crisp-tender, about 3-4 minutes.
3. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in chicken broth and milk, and cook, whisking constantly, until slightly thickened, about 3-4 minutes.
4. Bring to a boil; reduce heat and simmer until cauliflower are tender, about 12-15 minutes; season with salt and pepper, to taste. If the chowder is too thick, add more milk as needed until desired consistency is reached.
5. Serve with bacon and parsley.

BUTTERNUT SQUASH

INGREDIENTS

- 1 (6 ounce) Cheddar Cheese
- 1 cup chopped butternut squash
- salt and pepper to taste
- 1½ cups chopped broccoli
- ½ cup panko crumbs, toasted
- ½ teaspoon paprika

INSTRUCTIONS

1. Begin preparing the cheese according to the box instructions by boiling water to cook pasta.
2. While water boils, boil water in a separate pot and add chopped butternut squash. Boil for 12-15 minutes or until squash is tender. Add tender squash to food processor or blender and grind until puree forms. Set aside.
3. Once pasta is done boiling, drain pasta and add back into original pasta pot.
4. Add milk, butter and cheese sauce from box then stir in squash puree, salt and pepper to taste, and broccoli and cook on low heat until broccoli is warmed through.
5. Lastly, sprinkle top of mac and cheese with toasted panko crumbs and paprika and serve.

SUSHI

INGREDIENTS

RICE

- 1½ cups sushi rice
- 1¾ cups water
- 3 tablespoons rice vinegar
- 1 tablespoon sugar
- 1¼ teaspoons salt

SUSHI

- 2 European cucumbers
- 1½ cups thinly sliced carrots (½-inch pieces)
- 1 avocado, pitted and thinly sliced into ½-inch pieces
- ½ bunch scallions, cut into ½-inch pieces
- Soy sauce, for dipping

INSTRUCTIONS

1. In a medium pot, combine the rice with the water. Bring the mixture to a boil over medium heat. Reduce the heat to low, cover the pot and let simmer until the rice absorbs all the water and is tender, 9 to 10 minutes.
2. In a small pot, bring the rice vinegar to a simmer over medium-low heat. Stir in the sugar and salt until they’re fully dissolved. Pour the vinegar mixture over the rice and use a spatula to toss the rice to coat. Cool completely.
3. Cut the ends off the cucumbers and then thinly slice the cucumbers into long ⅛-inch-thickstrips.
4. Dip your hands into cool water and then mound 1 rounded tablespoon of rice and press it firmly into a tight ball. Place the rice ball at one end of a cucumber strip. Place a few pieces of carrot, a piece of avocado and a piece of scallion alongside the rice. Roll up the ingredients to wrap fully in the cucumber. Secure the end of the cucumber with a toothpick.
5. Repeat with the remaining rice, cucumber strips and veggies. Remove the toothpicks after the rolls have set for 5 minutes. Transfer to a serving platter. Serve immediately with soy sauce.

ROASTED CAULIFLOWER

INGREDIENTS

- 4 cloves of garlic
- 1 teaspoon smoked paprika
- ½ a small bunch of fresh thyme
- olive oil
- sea salt
- freshly ground black pepper
- 1 lemon , zest and juice of
- 1 large cauliflower, (1kg) with outer leaves left on
- 4 tablespoons dry sherry
- 1 x 400g tin of plum tomatoes
- 40g flaked almonds
- ½ a bunch of fresh flat-leaf parsley
- extra virgin olive oil

INSTRUCTIONS

1. Preheat the oven to 180ºC/350ºF/gas 4.
2. Peel the garlic, then add to a pestle and mortar with the paprika and half the thyme leaves. Bash well to a rough paste, then muddle in 2 tablespoons of olive oil and season. Zest the lemon into a separate bowl and set aside.
3. Trim the outer cauliflower leaves. Trim away and discard the stalk so the cauliflower can sit flat, then cut a cross into the base. Rub all over with the paprika paste, then place in a medium casserole pan.
4. Drizzle over the sherry and squeeze the lemon juice on top. Cover and pop in the hot oven for around 1 hour 20 minutes, or until tender, removing the lid for the final 20 minutes.
5. Take the pan out of the oven, then pour in the plum tomatoes, tearing or slicing them up into chunks. Sprinkle over the lemon zest and pick over the remaining thyme leaves. Return the pan to the oven for a further 10 minutes, or until the cauliflower is golden.
6. Meanwhile, place a medium frying pan over a medium-low heat. Add the almonds and toast gently for 2 to 3 minutes, or until golden, then leave to cool.
7. Once ready, take the pan out of the oven. Scrunch over the toasted almonds, then pick, roughly chop and scatter the parsley leaves on top. Drizzle with extra virgin olive oil, then carve up and serve with pilaff rice and steamed greens, or as part of a big spread.

MAIN DISH

CHICKEN BREASTS WITH TOMATOES

INGREDIENTS

- 4 (6-ounce) skinless, boneless chicken breast halves
- 1 cup multicolored cherry or grape tomatoes, halved
- 3 tablespoons oil and vinegar dressing, divided
- 20 olives, halved
- 1/2 cup (2 ounces) crumbled feta cheese

INSTRUCTIONS

1. Prepare grill to medium-high heat. Sprinkle chicken evenly with 1/4 teaspoon salt and 1/4 teaspoon freshly ground black pepper.
2. Place chicken on grill rack coated with cooking spray, and grill for 6 minutes on each side or until chicken is done. Keep warm. Combine tomatoes, 1 1/2 tablespoons dressing, and olives in a medium skillet over medium heat, and cook for 2 minutes or until tomatoes soften slightly and mixture is thoroughly heated, stirring occasionally.
3. Brush chicken with remaining 1 1/2 tablespoons dressing. Cut each chicken breast half into 3/4-inch slices. Top each chicken breast half with 1/4 cup tomato mixture. Sprinkle each serving with 2 tablespoons cheese and torn basil leaves.

CHICKEN WITH CHORIZO

INGREDIENTS

- 1 whole chicken (1½ kg),
- small knob of butter
- 1 tbsp olive oil
- ½ lemon
- 1 bay leaf
- 1 thyme sprig
- 300g chorizo ring, thickly sliced
- 700g new potatoes, halved
- 12 garlic cloves, left whole and unpeeled
- large splash of dry sherry
- 150ml chicken stock
- handful parsley leaves, roughly chopped

INSTRUCTIONS

1. Heat oven to 180C/160C fan/gas 4 and season the chicken all over.
2. In a large flameproof casserole dish with a lid, heat the butter and oil until sizzling, then spend a good 15 mins slowly browning the chicken well all over.
3. Remove from the dish and pop the lemon, bay and thyme in the cavity. Set aside.
4. Pour most of the oil out of the dish, place back on the heat and sizzle the chorizo for 5 mins until it starts to release its red oil. Throw in the potatoes, sizzle them until they start to colour, then add the garlic. Splash in the sherry, let it bubble down a little, then pour in the stock.
5. Nestle the chicken, breast-side up, among the potatoes, place the lid on the dish and cook in the oven for 1 hr 15 mins or until the legs easily come away from the body.
6. Leave the chicken to rest for 10 mins, then scatter with parsley and serve straight from the dish.

MISO BROTH

INGREDIENTS

- 150g mixed brown and wild or brown rice
- 20g dried porcini mushrooms
- 1 red onion
- sesame oil
- 1 x 5cm piece of ginger
- 1 heaped teaspoon miso paste
- 800ml really good chicken stock
- 6 radishes
- rice or white wine vinegar
- 1 x 200g skinless free-range chicken breast
- 1 handful of colourful curly kale
- 1 sheet of nori
- 150g mixed exotic mushrooms, such as enoki, chestnut, shiitake

INSTRUCTIONS

1. Cook the rice according to the packet instructions. Put the porcini in a small bowl and just cover with boiling water to rehydrate them.
2. Meanwhile, peel the onion and cut into eighths, then place in a medium pan on a medium-high heat with 1 teaspoon of sesame oil. Cook for a few minutes, or until dark golden, stirring occasionally, while you peel and matchstick the ginger.
3. Reduce the heat to medium-low, then add the ginger, miso paste and stock, along with the porcini and soaking water, leaving the last gritty bit behind. Cover and simmer gently for 20 minutes. Halve the radishes, put them into a bowl, toss in a splash of vinegar and a small pinch of sea salt and leave aside to quickly pickle.
4. Finely slice the chicken and tear the kale and nori into small pieces, removing any tough stalks from the kale. Break up the mushrooms, leaving the cute ones whole, and stir it all through the broth. Re-cover and cook for 4 minutes, or until the chicken is cooked through.
5. Drain and divide the rice between your bowls, followed by the radishes. Season the broth to perfection, ladle it into the bowls, then serve.

COCONUT CURRY

INGREDIENTS

- 6 cloves garlic
- 2 tablespoons minced ginger
- 2 teaspoons olive oil
- 1 teaspoon each curry powder and chili powder
- 1 teaspoon each turmeric and cayenne pepper
- 5-6 cups peeled, chopped squash
- 1 15-ounce can thick coconut milk
- 3 tablespoons red curry paste
- 3 tablespoons creamy peanut butter
- 1 tablespoon honey
- 2 15-ounce cans fire roasted diced tomatoes
- 11 cup light bulgur, uncooked
- cilantro for topping

INSTRUCTIONS

1. Cook bulgur according to package directions. Set aside.
2. Heat the olive oil in a large skillet over medium heat. Add the garlic and ginger. Saute for 2-3 minutes, until soft and fragrant.
3. Sprinkle the dry seasonings (curry, chili, turmeric, cayenne) over the squash and toss to combine. Pour the coconut milk into the skillet and whisk the curry, peanut butter, and honey into the coconut milk until smooth. Add the seasoned squash and tomatoes. Cover and simmer for 10-15 minutes or until squash is tender but not mushy. Remove from heat and let stand for 10 minutes.
4. Add the bulgur to the skillet and mix well, or serve the curry over individual servings of bulgur. Add chopped cilantro just before serving.

CAULIFLOWER TSO'S

INGREDIENTS

SAUCE

- 1 TBSP toasted sesame oil
- 3-4 cloves garlic, minced
- 1 TBSP fresh ginger, grated
- 1/2 cup hoisin sauce
- 1/4 cup rice vinegar
- 3 TBSP soy sauce
- 4 TBSP honey
- 1/2-1 tsp. crushed red pepper flakes, or to taste
- 1/2-1 tsp. sriracha, or to taste
- 2 TBSP corn starch
- 1 1/2 cups water

CAULIFLOWER

- 1 head cauliflower, cut into florets
- 1/2 cup garbanzo bean flour
- 1/4 cup corn starch, or potato starch
- 1 1/2 tsp. baking soda

- 1/2 tsp. salt
- 1/2 cup water
- Corn, vegetable, or other neutral oil, for frying
- Toasted sesame seeds and sliced scallions, for garnish
- Steamed rice and broccoli, for serving

INSTRUCTIONS

SAUCE

1. In a skillet over medium heat, add the sesame oil, garlic, and ginger. Saute for 1-2 minutes, then add the hoisin sauce, vinegar, soy sauce, honey, red pepper flakes, and sriracha. Stir to combine, and let cook for another 1-2 minutes.
2. In a bowl or glass measuring cup, whisk together the water and corn starch (start with just a small amount of water, and mix until smooth to avoid lumps). Stir the water and corn starch mixture into the pan, and let cook for 3-5 minutes, or until the sauce has thickened. Taste, and add more sriracha or red pepper flakes as needed. If the sauce becomes too thick for your liking, add a splash more water.

CAULIFLOWER

1. In a bowl, whisk together the garbanzo bean flour, corn starch, baking soda, salt, and water. Cut the cauliflower into evenly-sized florets, and toss into the batter until well-coated.
2. In a large heavy-bottomed pot, heat 2-3 inches of oil to 375 degrees F. Line a rimmed baking sheet with paper towel, and set aside.
3. Carefully drop 4-8 florets into the oil at a time, being careful not to over-crowed the pot. Fry for 1-2 minutes, or until golden brown and crispy.
4. Using a metal slotted spoon or a skimmer, remove the cauliflower to the paper towel lined baking sheet to drain. Let the oil return to 375 degrees, and repeat until all of the cauliflower is cooked.
5. When ready to serve, toss the fried cauliflower into the sauce. Serve immediately over steamed rice and broccoli, and garnish with toasted sesame seeds and sliced scallions.

CHICKEN TIKKA

INGREDIENTS

- Chicken,cut into small pieces-400 gms
- Oil / melted butter-as required

FOR MARINATION

- Yogurt-1.5 tbsp
- Ginger paste-1 tbsp
- Garlic paste-1 tbsp
- Kashmiri chili powder-1/2 to 3/4 tbsp
- Garam masala-1/2 tsp
- Tandoori masala-3/4 tsp
- Lime juice-2 tsp
- Mustard oil/vegetable oil-2 tbsp
- Butter-2 to 3 tsp

LOW-CARB PASTA DISH

INGREDIENTS

- 3 courgettes (zucchini)
- Anchovies
- 2 cloves of garlic
- Handful of capers
- Handful of pitted black olives
- Chilli flakes
- Tin of tomatoes
- Olive oil
- Parmesan

INSTRUCTIONS

1. Get a pan nice and hot, then turn down to a medium heat.
2. Add a generous glug of olive oil, enough to coat the bottom.
3. Crush two cloves of garlic into the oil. Add three or four anchovies.
4. The anchovies should start to disintegrate in the oil and the garlic gently brown and soften. Add a sprinkle of chilli flakes to the sizzling oil.
5. Roughly chop up your black olives and capers and add them too.
6. Give it all a good stir around and fry for a minute.
7. Add your tinned toms.
8. Let it all bubble away, stirring now and then for a few mins. Then put on one side to cool.
9. Using a funny mandolin attachment, cut your courgettes into ribbons.
10. Toss the sauce through your Coodles.
11. And serve with some fresh parmesan.

ZUCCHINI ROLLS

INGREDIENTS

- 4 medium zucchini
- 5 slices of loaf bread
- 6 Tbsp grated Parmesan cheese
- 5 to 6 sage leaves
- salt
- pepper
- a couple of Tbsp of pine nuts
- extra virgin olive oil

INSTRUCTIONS

1. Put a large pan with water to boil.
2. Wash the zucchini and slice them lengthwise using a mandoline.
3. When the water boils, add salt and the sliced zucchini. Let them boil for a couple of minutes - they just have to be soft enough to be rolled. Strain them on a colander.
4. Turn on the oven to 400°F/200°C.
5. Put the bread, cheese, sage, salt and pepper into your food processor and turn it on until it all becomes well mixed breadcrumbs.
6. Toast the pine nuts on a non adherent pan. Beware, they can get burnt pretty easily.
7. Take each slice of zucchini and brush its both sides with extra virgin olive oil.
8. Pass each one onto the breadcrumbs on both sides and them enroll each one on itself adding 3 or 4 toasted pine nuts inside. Hold it with a toothpick.
9. Put them on a baking sheet covered with parchment paper and bake until colored.

ZUCCHINI WITH CHEESE

INGREDIENTS

- 1 tablespoon olive oil
- 2 cups grated zucchini
- 1 cup grated cheese

INSTRUCTIONS

1. Heat olive oil in a pan and toss in the grated zucchini.
2. Cook over medium heat. Stir occasionally until it gets mushy.
3. Now add the cheese leaving 3 tablespoon of it aside. Stir and cook for a minute or so until they are combined well.
4. Bring it to the lowest and toss the rest of the cheese on the top. Cover the pan with its lid and wait for 1-2 minutes to let the cheese melt.

PASTA WITH KALE

INGREDIENTS

- 250g (8.8oz) bag of kale
- 4 garlic cloves
- 2 lemons, juiced
- 1 cup of walnuts
- 1-2 avocados
- About 1 cup of extra virgin olive oil
- Salt, to taste
- 1 500g (18oz) packet of pasta

INSTRUCTIONS

1. Start by lightly steaming the kale. Get the kale a little softened, without properly cooking it.
2. Bring a large pan of water to the boil and add your spaghetti
3. Put the kale in with the walnuts, avocado, garlic and lemon juice in and whizz until it's blended but still chunky.
4. If you're using the hand blender method.
5. Pour in the lemon juice. Place the walnuts and garlic on top of the kale and pour the olive oil over them. Press the hand blender down over all of the garlic cloves and blend until the garlic is completely pureed in that spot. Now move the blending stick around and blend all of the walnuts and kale to achieve the desired texture.
6. When the pasta is ready, drain and return the pan.
7. Top with the pesto, add salt and pepper to taste, and then use tongs to distribute it.

POTATO AND COCONUT CURRY

INGREDIENTS

CURRY

- 1/2 tablespoon coconut oil
- 1 large carrot, peeled and sliced, about a heaping 1/2 cup
- 1 small red bell pepper, sliced, about 1 cup
- 1 cup broccoli, cut into bite-sized pieces
- 1/3 cup onion, chopped, about half a small onion
- 1 teaspoon fresh ginger, minced
- 1/2 tablespoon yellow curry powder
- 1 13.5 ounce can full fat coconut milk
- pinch of salt

SWEET POTATO NOODLES

- 1/2 tablespoon coconut oil
- 1 large sweet potato, peeled, 250-300 grams
- pinch of salt

MANGO SALSA

- 1 mango, large, diced, about 3/4 cup
- 2 tablespoons red onion, diced
- 1 red chili, thai, minced, adjust to preferred level of spiciness
- 1/2 teaspoon apple cider vinegar
- 1/4 cup fresh cilantro, plus additional for garnish
- pinch of salt

INSTRUCTIONS

1. Heat 1/2 Tbsp coconut oil on medium/high heat and cook the carrots for about 3 minutes, until they just begin to soften.
2. Turn the heat down to medium and add in the pepper, broccoli, onion and ginger and cook until they begin to soften and brown, about 5 minutes.
3. Add in the 1/2 Tbsp of yellow curry powder and cook until fragrant, about 1 minute.
4. Add in the can of coconut milk and a pinch of salt, mixing well.
5. Raise the heat to medium/high and bring the mixture to a boil. Once boiling, turn the heat down to medium/low heat and simmer for 15 minutes, stirring occasionally, until the sauce begins to thicken.
6. While the sauce cooks, heat the remaining coconut oil in a separate pan over medium heat.
7. Spiralize the potato using the 3 mm blade and then add it into the pan. Cook the noodles, stirring often, until they just begin to wilt, about 10 minutes. Season with salt.
8. While you wait, toss together the diced mango, red onion, Thai chili, apple cider vinegar and cilantro in a medium bowl. Season with a pinch of salt.
9. **Divide the noodles between two plates and top with the curry. Garnish with the mango salsa and extra cilantro.**

PARMESAN CHICKEN

INGREDIENTS

- 2 tbsp olive oil
- 1 to 2 garlic cloves, minced
- 1 cup dry bread crumbs
- 2/3 cup parmesan cheese, grated
- 1 tsp dried basil
- 1/4 tsp ground black pepper, plus more for seasoning the chicken
- 6 boneless, skinless chicken breast, halves
- 1 salt, to taste

INSTRUCTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 x 13 inch baking dish.
2. In a shallow dish, blend olive oil and garlic. In a separate shallow dish, mix bread crumbs, parmesan cheese, basil, and 1/4 teaspoon black pepper.
3. Season each chicken breast with salt and black pepper, dip it in the oil mixture, and then in the bread crumb mixture. Arrange coated chicken breasts in the prepared baking dish and top with any remaining bread crumb mixture.
4. Bake for 30 minutes or until chicken is no longer pink and juices run clear.

ROASTED CARROTS

INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons honey
- 2 tablespoons maple syrup
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon thyme
- 1/4 teaspoon oregano
- Kosher salt and freshly ground black pepper, to taste
- 1 (16-ounce) package frozen crinkly cut carrots
- 2 tablespoons chopped parsley leaves

INSTRUCTIONS

1. Preheat oven to 450 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. In a small bowl, whisk together olive oil, honey, maple syrup, garlic and onion powder, thyme and oregano. Season with salt and pepper, to taste.
3. Place carrots in a single layer onto the prepared baking sheet. Add olive oil mixture and gently toss to combine.
4. Place into oven and bake for 15-18 minutes, or until tender, stirring occasionally.
5. Serve immediately, garnished with parsley.

MEXICAN ZUCCHINI

INGREDIENTS

- 1 garlic clove, finely chopped
- 1 tbsp extra virgin olive oil
- 1 lb zucchini, diced
- 1 large tomato, cored, seeded and diced
- 1 green onion, thinly sliced
- 1 tbsp minced fresh cilantro or Garden Gourmet cilantro paste
- 1 tsp minced pickled jalapeno
- 1/2 cup crumbled queso blanco (or feta)
- fresh lime juice, to taste
- salt, to taste
- freshly ground black pepper, to taste

INSTRUCTIONS

1. Cook the garlic in oil in a large skillet over medium heat 1 minute, stirring until sizzling.
2. Add zucchini and cook stirring occasionally, about 3 minutes or until slightly softened.
3. Add the tomato and green onion and cook about 3 minutes.
4. Remove skillet from heat and add cilantro paste, jalapeno and lime juice.
5. Season with salt and pepper to taste and top with queso blanco. Serve hot.

ZUCCHINI QUESADILLA

INGREDIENTS

- 1 medium zucchini
- 1 tablespoon olive oil
- 2 teaspoon cumin
- 1 teaspoon chile flakes
- 1 lime juice and zest
- 1 tablespoon honey
- 2-3 ounces fresh mozzarella cheese
- 2-4 8” or 10” whole wheat tortillas

INSTRUCTIONS

1. Cut zucchini in to 1” slices and place in a large bowl. Whisk together 1 tablespoon olive oil, 1 teaspoon cumin, 1 teaspoon flakes, 1 lime zest/juice, and 1 tablespoon of honey. Pour over zucchini, cover, and let sit for at least 30 minutes.
2. When ready to cook, light grill to medium heat. Place slices on grill and let cook on each side until browned, 2-3 minutes. Remove from heat and carefully cut in to small strips. Layer strips on half of the tortilla and sprinkle mozzarella on top.
3. Return to grill and cook on each side until tortilla is crisp and cheese is melted. Serve with greek yogurt mixed with lime juice and cilantro.

PUMPKIN CHIA PUDDING

INGREDIENTS

- 1.5 cups canned pumpkin
- 1.5 cups light vanilla soymilk
- 1/4 cup chia seeds
- 1/4 cup packed brown sugar
- 2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ginger

INSTRUCTIONS

1. Mix everything together.
2. Spoon into serving jars
3. Let sit in the fridge for at least 2 hours.

DARK CHOCOLATE, POMEGRANTE AND ALMOND BUTTER SANDWICH

INGREDIENTS

- 4 slices whole grain crusty bread
- 2 Tbsp dairy-free butter or olive oil
- 4 Tbsp roasted salted almond butter
- 4 squares dark chocolate
- 2-3 Tbsp pomegranate perils

INSTRUCTIONS

1. Heat a large skillet over medium heat.
2. Butter the outsides of four slices of bread, then slather the inside of two slices with almond butter.
3. Next add two large squares of chocolate on top of the almond butter and top with pomegranate arils. Top with the other slice of bread, buttered side up and place the sandwich in the skillet.
4. Push down with a heavy spatula to compress. Gently flip when the bottom is browned and crusty.
5. Cook for another 2-3 minutes on the other side. Serve immediately.

ROASTED CAULIFLOWER

INGREDIENTS

- 1/2 head of cauliflower
- Olive oil for drizzling on the cauliflower
- Salt and pepper to season
- 1 can of good quality lentils
- 1 teaspoon of cumin seeds
- 1 stick of cinnamon
- salt and pepper to season
- 1/2 large onion
- 1 tablespoon of olive oil

FOR THE DRESSING

- Zest of half an orange
- Juice of half an orange
- Juice of half a lemon
- Pinch of salt
- Handful of chopped mint and parsley.

INSTRUCTIONS

1. Heat the oven to 200 degrees Celsius and line a baking tray.
2. Cut the Cauliflower into steaks and place on the tray, drizzle with olive oil and season.
3. Roast in the oven for 20 minutes.
4. In the meantime, heat the oil in a fry pan and fry the onion and spices in a pan.
5. Once the spices are fragrant and the onion is soft, add the lentils and cook until warm.
6. Place the lentils in a bowl and top with the roasted cauliflower.
7. Whisk dressing ingredients together and drizzle over lentils and cauliflower. Top with herbs.

SPICY SOFRITAS

INGREDIENTS

FOR THE VEGGIE BOWLS

- 11 cups uncooked white long grain rice
- 4-5 limes
- 2 huge handfuls of fresh cilantro
- 16 ounces extra firm tofu
- 1 14 ounce can pinto beans, rinsed and drained
- 2-3 avocados
- 1 cup minced red onion

FOR THE SOFRITAS SAUCE

- 1 roasted poblano pepper
- 4 individual chipotle peppers canned in adobo sauce
- 2 tablespoons of the adobo sauce
- 2-3 cloves garlic
- 1 cup fresh tomato salsa
- 2 tablespoons canola oil
- 1 teaspoon salt
- a pinch of sugar

INSTRUCTIONS

1. Roast your Poblano Pepper: Hold it over the flame of a gas range or roast in the oven.

RICE

1. Cook the rice according to package directions, adding the juice of 2 limes.
2. After cooking, fluff and toss with a handful of fresh chopped cilantro and a pinch of salt.

SOFRITAS SAUCE

1. Roast the poblano pepper until it's softened, about 10 minutes.
2. Remove stem and place in a blender or food processor with the chipotle peppers, adobo sauce, salsa, oil, salt, and sugar. Pulse until a mostly smooth paste forms.

TOFU

1. Slice the tofu and press with paper towels to remove excess moisture.
2. Heat a drizzle of oil over medium high heat and stir fry the tofu until it's starting to get just gol
3. den and crispy.
4. Scramble the tofu into small bits with a spatula or wooden spoon.
5. Add the sofritas sauce, 1 cup water, and pinto beans. Simmer for 15-20 minutes, adding more water as necessary.

GUACAMOLE

1. Mash the avocados. Stir in the red onion, cilantro, and juice of 2 limes.

2. Season generously with salt.

ASSEMBLE

1. Layer the cilantro lime rice with the sofritas mixture and a thwap of guacamole on the side.

HOT CHICKEN

INGREDIENTS

- 3 tablespoons olive oil
- 3 cups sweet Vidalia or yellow onion, peeled and diced small (about 2 medium/large onions)
- 1 large jalapeno pepper (about 4 to 5 inches long), diced very small
- 7 to 8 ounces canned green chilis,
- 4 garlic cloves, peeled and finely minced
- 32 ounces (4 cups) low-sodium chicken broth
- 4 cups shredded cooked chicken
- two 15-ounce cans cannellini beans, drained and rinsed
- 1 tablespoon lime juice
- 1 tablespoon cumin
- 1 teaspoon dried oregano
- 1 teaspoons salt, or to taste
- 1 teaspoon black pepper
- 1/2 teaspoon red chili flakes
- 1/4 teaspoon cayenne pepper, optional and to taste
- 1/3 cup fresh cilantro leaves, finely minced

GARNISH

- tortilla strips
- chips
- crackers
- diced avocado
- shredded cheese
- sour cream

INSTRUCTIONS

2. To a large Dutch oven or stockpot, add the olive oil and heat over medium-high heat to warm.
3. Add the onion, jalapeno, green chilis, and sauté for about 7 minutes, or until vegetables begin to soften. Stir intermittently.
4. Add the garlic and sauté for 1 to 2 minutes. Stir intermittently.
5. Add the chicken broth, chicken, cannellini beans including whole beans and blended bean mixture (take 1 cup of the beans, add to a food processor or blender, add a splash of chicken broth or water and blend until smooth; mixture should be thick. Add the blended bean mixture along with the whole beans to pot), lime juice, cumin, oregano, salt, pepper, red chili flakes, optional cayenne pepper, and bring to a boil. Allow mixture to boil gently for about 7 to 10 minutes
6. Adjust the salt and seasoning levels at the end. For thicker chili, allow mixture to boil longer and reduce until desired thickness is reached. Add the cilantro and boil 1 minute.
7. Taste chili and add salt to taste. This will vary based on how salty the chicken broth, beans, and rotisserie chicken are, and personal preference.
8. Ladle chili into bowls, and optionally garnish with tortilla strips, chips, crackers, avocado, cheese and/or sour cream; serve immediately.

CHICKEN SATAY

INGREDIENTS

- 2lbs ground chicken breasts
- 1 Tablespoon grapeseed or other neutral-tasting oil
- 1 large shallot, chopped
- salt and pepper
- 1/4 cup lite coconut milk
- 1/4 cup peanut butter
- 1/4 cup chicken broth
- 2 Tablespoons gluten-free tamari or soy sauce
- 1 Tablespoon fresh lime juice
- 1 Tablespoon sugar
- 2 teaspoons chili garlic sauce
- 1-1/2 teaspoons sesame oil
- 1 teaspoon curry powder
- 1 teaspoon ground ginger
- 1/4 teaspoon red chili pepper flakes
- 1/4 cup chopped fresh cilantro, plus more for serving
- chopped peanuts, for serving
- 1-2 heads lettuce leaves

INSTRUCTIONS

1. Heat oil in a large skillet over medium-high heat. Add chicken, shallots, salt, and pepper then saute, breaking meat up as it cooks, until cooked through.
2. Combine coconut milk and peanut butter in a bowl then microwave for 25 seconds and stir until smooth. Add next 9 ingredients - chicken broth through red chili pepper flakes - then stir until smooth. Add sauce to skillet with cooked chicken then cook until sauce is thickened and nearly all absorbed by the chicken. Take skillet off the heat then stir in chopped cilantro. Let cool slightly then scoop onto lettuce leaves and top with chopped peanuts and fresh cilantro.

QUINOA SALAD

INGREDIENTS

- 1 cup quinoa
- sweetcorn (frozen)
- broccoli (frozen)
- berries
- cucumber
- mixed salad
- olive oil
- seasoning

INSTRUCTIONS

1. Cook the quinoa in a pan with a cup of water. Bring to the boil, then reduce to a low heat. Cook for 15 minutes.
2. Meanwhile put the corn and broccoli in a pan with water and boil for a few minutes.
3. Chop up your berries and cucumber and add to a bowl with the mixed lettuce. Drizzle with a little olive oil.
4. When the quinoa’s done, add it to the broccoli and corn and stir through - season as you like.

MANGO AND CHERRY SALSA

INGREDIENTS

- 8 large raw shrimp, peeled and deveined
- 1 Tablespoon ancho chile powder
- 1 Tablespoon smoked paprika
- 1 Tablespoon garlic salt
- 1 Tablespoon dried oregano
- 2 Tablespoons avocado or olive oil, divided
- 1 large avocado, halved and pitted
- Spicy mango cherry salsa
- Chopped fresh cilantro for serving

INSTRUCTIONS

1. Rinse shrimp well and pat dry with a paper towel. Transfer to a medium sized bowl.
2. Add the chile powder, smoked paprika, garlic salt, oregano, and 1 Tablespoon of the oil. Toss to coat evenly.
3. Heat the remaining 1 Tablespoon oil in a non-stick skillet over medium high heat. Add the shrimp and give a good stir. Saute until opaque and just cooked through, stirring occasionally, about 3-4 minutes. Remove from heat.
4. Place 4 shrimp in each "bowl" of an avocado. Drizzle a bit of the remaining cooking liquid over the shrimp.
5. Top with salsa and fresh cilantro.

VEGETARIAN RECIPES

FRUIT SALSA

INGREDIENTS

- 4 peaches, chopped
- 4 roma tomatoes, chopped
- 1 mango, peeled and chopped
- 1/2 red onion, finely chopped
- 1 red pepper, chopped
- 2 jalapenos, finely chopped
- Juice of 1 lime
- 1 Tbsp raw honey or agave

INSTRUCTIONS

In a large bowl, combine all ingredients and allow salsa to marinate for a few minutes or cover and refrigerate until serving.

PUMPKIN BURGERS

INGREDIENTS

- 1 tbsp ground flax seed
- 3 tbsp water
- 1 cup cannellini beans
- 1 cup pumpkin puree
- ½ tbsp chipotle peppers in adobo sauce, chopped
- 1 clove garlic, smashed/minced
- ½ cup chopped green onion
- ½ tsp garlic powder
- ½ tsp salt-free Italian seasoning blend
- ½ tsp paprika
- ¼ tsp salt
- ¼ tsp red pepper flakes
- 1 tbsp oil
- 1.5 cups rolled oats
- 1-2 cups salad greens and/or micro greens
- 4 toasted buns

AVOCADO SMASH

- 1 ripe avocado
- ⅛ tsp paprika
- a pinch of salt

CHIPOTLE AIOLI

- ⅓ cup quality mayo
- 1 tsp fresh lemon juice
- 1 tsp chipotle adobo sauce
- ¼ tsp cajun seasoning blend, or to taste
- ⅛ tsp cayenne pepper, to taste
- a pinch of salt

INSTRUCTIONS

1. To make the sauce, simply combine ingredients and whisk.
2. To make your flax egg, whisk together 1 tbsp ground flax with 3 tbsp water and pop it in the fridge to set.
3. Next coarsely mash your beans in a large bowl and set aside.
4. Add the pumpkin and chopped chipotle peppers to the beans and season with your Italian seasoning blend, salt, garlic powder, paprika and red pepper flakes, then stir to coat.
5. Next grab the oats, chop them, or pulse them in a blender/processor.
6. Add a tablespoon of oil and stir in your oats.
7. Remove your flax egg from the fridge and add it to the bowl.

8. Stir to fully incorporate and roll mixture into four balls.

9. Cup each ball in your hands and squeeze tightly, rotating as you gently, but firmly, press it into a disc.

10. Place burgers onto a plate, cover with foil or cling wrap and refrigerate.

11. Pour a tablespoon or two of oil in a skillet and heat to medium-high.

12. Cook for a few minutes on each side until the sides are golden and the centre is warm. Repeat for each burger

13. Slather your buns with chipotle sauce, pile them high with greens and top each with a tasty pumpkin burger. Top with avocado smash and the upper bun.

UDON SOUP

INGREDIENTS

BROTH

- 1o cups water
- 3 tbsp. soy sauce
- 3 tbsp. erythritol
- 2 tbsp. ginger paste (or finely minced ginger)
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- 4 green onions, sliced thinly
- 1 sheet of Nori seaweed, chopped
- 1/2 cup miso paste

GOODIES

- 1 head of broccoli florets, chopped
- 2 large carrots, sliced
- 2 8 oz. packages of udon noodles
- 1 12 oz. package silken tofu, cubed
- 2 large handfuls of fresh spinach

INSTRUCTIONS

Steam the chopped broccoli and carrots so they are just tender. Once done, set aside for use later.

SOUP

1. In a large soup pot, bring the water along with all the broth ingredients, excluding the miso paste, to a boil. Once boiling, turn to a simmer and once it stops boiling, add in the miso paste. Whisk well to incorporate.
2. Now, add in the udon noodles and allow to cook for about 5 minutes, or until they have separated. Add in the cubed tofu and stir gently to combine.
3. Serve in a giant normal-person, reasonable-sized soup bowl and add in the spinach, steamed broccoli, and carrots. Allow a few minutes for the spinach to wilt.

KATSU

INGREDIENTS

- 200 g firm tofu
- soy sauce
- 2 tbsp plain flour
- ½ cup chickpea brine (from one tin of chickpeas)
- ½-1 cup breadcrumbs
- sunflower or canola oil, for frying
- sweet chilli sauce, to serve

INSTRUCTIONS

1. ‘Press’ the tofu in order to get rid of the excess moisture and make it absorb flavours better. Wrap your tofu in a piece of paper towel, place it on a plate and weigh it down with something heavy.
2. Once paper towel becomes wet, change it for a new one. Repeat a few times until paper towel stays almost dry.
3. Once tofu has been pressed, cut the block in half to end up with two 50% thinner blocks. Cut each block into 12 even pieces. Pour some soy sauce into a large, shallow bowl and tip all tofu cubes into it. Pour enough soy sauce to at least half-immerse the tofu. Leave it to marinate for 30 mins, then flip the tofu pieces over and keep in soy sauce for another 30 mins.
4. Prepare three large plates, one with plain flour, another with chickpea brine and the third one with breadcrumbs.
5. Coat each tofu square in flour, then in chickpea brine and finally in breadcrumbs. Make sure you press each side of the cube into the flour and breadcrumbs well to achieve an even coating on all sides.
6. Pour 1 cm of oil into a small frying pan and heat it up slowly (on low-medium heat). Pop a few tofu pieces into the oil.
7. Fry them on each side for about 2-3 minutes and then turn them over using BBQ tongs. Once the first batch is ready, spread the tofu on a piece of paper towel to blot excess fat and start frying another batch. Continue until you’ve fried all the tofu. Enjoy straight away with a side of sweet chilli sauce.

FALAFEL

INGREDIENTS

ROASTED VEGGIES

- 5-7 carrots
- 1 head cauliflower
- 2 tablespoons olive oil
- 4 teaspoons cumin

NAAN-WICHES

- 1 12-ounce jar of sun dried tomatoes, packed in oil
- 3 big pieces of garlic naan, torn in half
- 10-12 pieces of easy 5 ingredient baked falafel
- one batch of green sauce
- a handful of cilantro leaves

INSTRUCTIONS

Make Ahead: Prepare the falafel and the green sauce.

ROASTED VEGGIES

1. Preheat the oven to 400 degrees. Peel the carrots and cut into thin strips and place on a roasting pan. Chop the cauliflower into small florets and place on a separate roasting pan. Drizzle each pan with oil and sprinkle each pan with cumin and salt and pepper to taste.
2. Toss around on the pan to combine. Bake for 30 minutes, stirring occasionally.
3. To get more browning, bake for an additional 10-15 minutes. When the veggies are done, remove from oven and set aside to cool.

SUN DRIED TOMATO SPREAD

Drain off most of the excess oil from the sun dried tomatoes and pulse through a food processor for a chunky, spread-able texture.

ASSEMBLY

Warm up the naan so it's nice and soft. Spread with green sauce and layer with roasted carrots, cauliflower, sun dried tomato spread, falafel, and cilantro leaves.

CHOW MEIN

INGREDIENTS

SUSTENANCE

- 1 oz. dried shiitake mushrooms, reconstituted (or 8 oz. fresh)
- 1 tbsp. olive oil or canola oil
- 2 garlic cloves, minced
- 2 large carrots, matchsticked
- 1 medium Napa cabbage, chopped
- 2 6 oz. packages of tangled chow mein noodles, dry
- 1 bunch of green onions, sliced on the diagonal

SAUCE

- 3/4 cup water
- 1/2 cup soy sauce
- 3 tbsp. vegan sugar
- 2 tbsp. sesame oil
- 1-2 tbsp. sweet chili sauce
- dash of crushed red pepper
- sesame seeds

INSTRUCTIONS

1. In a medium bowl, add the dried mushrooms and cover with a substantial amount of boiling water. Allow to rest until ready to use, at least 20 minutes.
2. In a very large rimmed frying pan, heat the olive oil over medium-low. Add the garlic and saute for a couple minutes, until fragrant. Now, add the carrots and saute about 3-5 minutes, while preparing the cabbage.
3. Add the cabbage and saute until almost tender and wilted. This can be done in batches if the pan won't accommodate all the cabbage at once.
4. Meanwhile, bring a very large pot of water to boil. While the water is coming to a boil, whisk together the sauce ingredients in a medium bowl or measuring cup.
5. When ready, remove the mushrooms from the water with a slotted spoon. Slice and add to the veggies.
6. Add the noodles when the pasta water comes to a boil and cook only 3 minutes. They need to be undercooked. Drain and add to the veggies along with the green onions. Stir well to combine.
7. Pour the sauce into the noodle/veggie mixture and continuously stir over medium-low until the liquid is almost completely gone. It'll be ready when the noodles start to stick to the bottom of the pan a bit.
8. Remove from heat and serve hot, garnished with a sprinkling of sesame seeds.

GREEN FALAFEL

INGREDIENTS

- 3 large green collard leaves
- 1 17 oz. / 480g can chickpeas
- ¾ teaspoon salt
- juice from ½ lime
- ⅛ teaspoon garlic powder
- 2 tablespoons besan/chickpea flour
- 1 tablespoon canola oil

INSTRUCTIONS

1. Wash the green collard leaves and remove the stems, roll it up and blitz it in the food processor until fine.
2. Drain the chickpeas and add them to the food processor and blitz until broken up.
3. Transfer the mixture into a large bowl, add in the salt, garlic powder, lime juice and give it a good mix.
4. Add in the chickpea flour into the mix until you can form little patties.
5. Heat a large pan with the canola oil (the bottom should be coated) and add in the falafel once the oil is hot. Let it pan-fry on medium to high heat for about 7 minutes on each side. They should be crispy on the outside and soft but not mushy on the inside.

BUTTERNUT SQUASH RISOTTO

INGREDIENTS

- 1 medium butternut squash or pumpkin
- 2 medium onions chopped finely
- 2 tbsp olive
- 4 cloves garlic sliced
- small sprig rosemary
- 1 litre veg stock
- 1 1/2 cups arborio rice
- 1 tsp chilli flakes
- zest of 1 lemon
- juice of 1 lemon
- good pinch pink Himalayan salt
- black pepper
- 4 tsp nutritional yeast.

TOPPING

- roast squash
- handful crushed hazelnuts

INSTRUCTIONS

1. Chop off about quarter of the squash and slice into chunks. Coat in a little olive oil, salt and pepper then add to a baking tray then bake in the oven for aprox 40 minutes until roasted nicely.
2. Whilst it’s roasting, add your oil and onion to a wide bottom pan and fry gently on a low heat for around 10 minutes until soft and browning.
3. Peel and deseed the rest of the squash and chop into small cubes. Add to the pan with the garlic and fry for a further 5 minutes.
4. Add the rice and rosemary to the pan and stir thoroughly to combine, then pour in about 400ml of the stock.
5. Turn up the heat a little and then keep adding more stock when the rice has absorbed the liquid. Repeat until the rice is cooked but still has a little bite and the squash is tender.
6. To serve add in the zest and juice of your lemon, salt, pepper, chilli flakes and nutritional yeast and stir to combine.
7. Top with the roast squash and crushed hazelnuts.

PESTO TOFU

INGREDIENTS

- 1 pint cherry tomatoes, sliced in half
- 1 block firm (or extra firm) tofu
- 1/4 cup prepared pesto
- 1 small onion, chopped
- 2 garlic cloves, minced
- olive oil
- salt / pepper

INSTRUCTIONS

1. Preheat oven to 450 F degrees. Toss the tomatoes in olive oil and salt / pepper and place onto a baking sheet. Roast for about 20 minutes. In the meantime, heat a tablespoon of olive oil in a pan over medium. Add the chopped onions and cook for about 5 minutes; add the garlic and cook for another two. Next, squeeze the tofu over the sink and try to ring out some of the water. Crumble the tofu over the pan and saute for about ten minutes.
2. Add in the prepared pesto and cook for another two minutes. Remove from heat and top with roasted tomatoes.
3. Serve with soy yogurt and blueberries. Or with a big side of home fries.

PESTO

INGREDIENTS

- 2 cups flour
- 1 cup almond milk
    - tablespoons of dry active yeast
- 1 tablespoon coconut sugar
- 1 cup fresh basil leaves
- 2 crushed garlic gloves
- ½ cup extra virgin olive oil
- Salt and paper to taste
- ½ cup sunflower seeds (additional needed)

INSTRUCTIONS

1. Mix warm almond milk, yeast and sugar until yeast is dissolved.
2. Add flour until a dough is formed. Preheat oven 350 degrees F.
3. On a non stick surface roll out dough into a thin square.
4. Use a blender to blend basil, garlic, olive oil, garlic, sunflower seeds and salt and pepper then spread all around the square.
5. Sprinkle extra sunflower seeds.
6. Once spread, chose a side and begin rolling the dough to form a spiral.
7. Once spiral roll is formed use a knife to cut into straight down the middle forming two parallel lines. Take the two pieces, braid them together and place on a baking sheet and bake for 30 minutes.

CRISPY POTATOES

INGREDIENTS

- 1 lb potatoes creamer
- 1 Tbsp olive oil
- 1 tsp paprika
- 1 tsp chipotle powder
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp onion
- parsley, minced for garnish

DRESSING

- 1 cup vegan mayo
- 1 small avocado
- 1 - 1 lemon, juiced
- 1 tbsp parsley, minced
- 1 tsp salt
- 1 tsp garlic powder
- black peppercorn, to taste

INSTRUCTIONS

1. Spicy Roasted Creamer Potatoes
2. Preheat oven to 425 F.
3. Combine potatoes with olive oil and spices. Line a baking sheet with parchment paper and spread the potatoes out, cut side down.
4. Bake for 10-15 minutes, flip, and cook for another 10-15 minutes, or until crispy, golden-brown, and tender when poked with a fork.

DRESSING

1. In a blender or food processor, combine all ingredients and blend until smooth.
2. Optional: Add a splash of unsweetened non-dairy milk to thin to your desired consistency, from a thick dip to a thin dressing.
3. Taste and adjust the amount of salt, pepper, and lemon juice, if needed.
4. Serve potatoes plain with a side of dip, or serve drizzled with thinned dressing, and a sprinkle of fresh parsley.

POTATO LATKES

INGREDIENTS

- 1 yellow onion, peeled
- 3 ½ lbs medium potatoes, peeled
- 1/4 cup chives, chopped
- 2 tablespoons all purpose flour
- 2 eggs, beaten
- kosher salt and freshly cracked black pepper
- vegetable oil
- butter
- sour cream

INSTRUCTIONS

1. Using a box grater or food processor fitted with grating disc, coarsely grate the onion and place in mesh strainer to remove excess moisture. Grate the potatoes and add to the strainer. Push out any excess moisture and set aside.
2. In large mixing bowl, lightly beat eggs, then whisk in flour.
3. Add the potatoes and onions to egg/flour mixture. Season with salt and freshly ground black pepper. Using wooden spoon or hands, mix well, but do not overwork.
4. In heavy-bottomed, 12-inch skillet over moderately high heat, heat 1 tablespoon oil and 1 tablespoon butter until hot but not smoking. Drop 1/4-cup portions of potato mixture into pan and flatten with spatula to form 3-inch pancakes.
5. Fry until bottoms are golden-brown, 4 to 5 minutes, then turn over and fry until golden-brown and crisp, an additional 4 to 5 minutes. Transfer to paper towels to drain; season immediately with salt and pepper.
6. Keep warm on baking sheets in oven while cooking the remaining pancakes. Using paper towels, carefully wipe out pan. Add 1 tablespoon oil and 1 tablespoon butter and fry 4 more pancakes. Repeat with remaining batter, wiping out pan and adding 1 tablespoon oil and 1 tablespoon butter before each batch. Serve with sour cream.

RAMEN

INGREDIENTS

RAMEN

- 1 tbsp (15 ml) grape seed oil
- 5 cloves garlic (2 1/2 tbsp | 18 g), roughly chopped
- 1 3-inch piece ginger, peeled and diced
- 1 medium yellow onion (110 g), coarsely chopped
- 6 cups (1440 ml) vegetable stock
- 2 tbsp (30 ml) tamari or soy sauce, plus more to taste
- 0.5 ounces (14 g) dehydrated shiitake mushrooms
- 1 tbsp white or yellow miso paste
- 1 tsp sesame oil (for flavor), plus more to taste
- 8 ounces (227 g) ramen noodles

TOPPING

- 1/2 cup chopped green onion, for garnish
- 10 ounces extra firm tofu

INSTRUCTIONS

1. Heat a large pot over medium-high heat.

2. Once hot, add oil, garlic, ginger and onion. Sauté, stirring occasionally for 5-8 minutes, or until the onion has developed a slight sear (browned edges).

3. Add 1 cup of the vegetable broth to deglaze the bottom of the pan. Use a whisk to scrape up any bits that may have stuck to the bottom to enhance the flavor of the broth.

4. Add remaining 5 cups (1200 ml) vegetable broth, tamari or soy sauce, and dehydrated mushrooms - stir.

5. Bring to a simmer over medium heat, then reduce heat to low and cover. Simmer on low for at least 1 hour, up to 2-3, stirring occasionally.

6. Taste the broth and adjust seasonings as needed, adding more soy sauce or sesame oil if desired. Add the 1 Tbsp miso paste at this time.

7. When you're 30 minutes from serving, prepare any desired toppings

NOODLES

1. Fill a large saucepan or pot with water and bring to a boil. Once boiling, add ramen noodles and cook according to package instructions - about 4-5 minutes. Drain and set aside.

2. Strain broth and reserve mushrooms for serving.

3. To serve, divide ramen noodles between four serving bowls. Top with strained broth and desired toppings, such as carrots, bok choy, green onion, or seared tofu. Serve with chili garlic for added heat.

CHICKPEA SALAD

INGREDIENTS

- 1-15oz can organic chickpeas, drained
- 2 medium carrots diced small
- 3 celery stalks, diced small
- ½ cups fresh chopped cilantro or parsley
- 2 tbsp pumpkin seeds

DRESSING

- 3 tbsp cream cheese
- 1 tbsp whole grain mustard
- 1 tbsp lemon
- 1 tbsp brown mustard

INSTRUCTIONS

1. Pulse chickpeas in the food processor a few times until they just start to break down.
2. Add diced carrots, celery and cilantro and pulse a few more times until all the ingredients are incorporated.
3. Transfer to a bowl and set aside.

DRESSING

1. Whisk all the ingredients together until smooth and creamy. Add to chickpea mixture and mix well. Add pumpkin seeds and refrigerate until ready to use
2. Serve it on a sandwich, with crackers or on a bed of lettuce

BRUSSELS SPROUTS

INGREDIENTS

1. 1 pound brussels sprouts
2. 1 tablespoon avocado oil
3. 1 teaspoon sesame oil
4. 3 cloves garlic, minced
5. 1 teaspoon black pepper
6. 1/2 teaspoon salt
7. 2 green onions, diced

INSTRUCTIONS

1. Bring a large pot of water to boil. Add in the brussels sprouts. Cook for 3 - 4 minutes or until bright green. Drain and run under cool water to stop the cooking process.
2. Once cool, cut brussels sprouts in half. Pat dry.
3. Heat avocado and sesame oil in a skillet over medium high heat. Add in brussels sprouts and cook, stirring often, until they begin to brown and crisp, about 5 minutes.
4. Add in garlic, salt and pepper. Cook just until garlic is fragrant, about 30 seconds. Remove from heat, toss with diced green onions. Serve.

QUINOA AND AVOCADO SALAD

INGREDIENTS

SALAD

- 1 cup uncooked quinoa
- 1 (15 oz) can black beans, drained and rinsed
- 1 small punnet (200g) grape tomatoes
- 1 orange bell pepper, diced
- 1 large avocado, peeled, seeded, and diced
- 1 cup diced cucumber (seeds removed)
- 1 cup sweet corn (canned or frozen/defrosted)
- 1 cup diced red onion
- Salt and pepper, to taste
- 1 lime, for juicing over the salad
- 1 cup chopped fresh coriander

CREAMY AVOCADO DRESSING

- 1 ripe avocado, peeled and seeded
- 1 cup silken tofu
- 1 clove garlic, minced
- 3 tbsp water

- 2 tbsp chopped fresh coriander
- 1 tablespoon tahini
- 1 tablespoon chopped green onion
- 1 tablespoon fresh lime juice
- 1 teaspoon ground cumin
- 1 tsp chili powder
- Salt and ground black pepper, to taste

INSTRUCTIONS

1. Place the quinoa along with 2 cups salted water in a medium saucepan. Cover and bring to a boil, then reduce to the lowest heat setting. Simmer until water is completely absorbed and quinoa is fluffy, about 20 minutes.
2. While the quinoa is cooking, make the Creamy Avocado Dressing. Combine all of the dressing ingredients in a blender or food processor and blend until smooth.
3. In a large bowl, combine quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion. Pour dressing over quinoa salad and stir until salad is well coated. Season with salt and pepper. Squeeze fresh lime juice over the salad, so the avocado doesn't brown. Garnish with chopped cilantro and serve at room temperature or chilled.

HALLOUMI SALAD

INGREDIENTS

- Fresh Salad
- Halloumi Cheese (about 2/3 of a packet)
- Half an Avocado
- Baby Broccoli
- Quinoa (half a cup)
- Olive Oil (dressing)

INSTRUCTIONS

1. The first thing to do is to prepare your salad. Wash and dry it well. Once the halloumi is ready, you're going to want to eat it straight away as it tends to get very rubbery as it cools off so preparing everything else before hand makes everything easier. Prepare half an avocado by slicing it into small cubes.
2. In a pot, add some water to boil (with a pinch of salt) for the baby broccoli. Once your salad and avocado are done and your broccoli is cooking, start with your quinoa. Put half a cup of quinoa into a small pot, add about one cup of water and leave to boil on a medium flame.
3. As your broccoli is cooking, prepare your grill pan for the halloumi cheese. On a medium flame, add a few drops of olive oil and leave it to heat up. Slice the halloumi into about centimetre thick pieces, then add to the grill pan. Your broccoli should be ready by now so add those too. For a golden brown colour, grill the halloumi and broccoli for about 6 minutes, making sure to flip the cheese over to cook it evenly.

ORECCHIETTE

INGREDIENTS

- 4 ears fresh sweet corn
- 8 ounces dried orecchiette pasta
- ¼ cup pine nuts
- 1 tablespoon olive oil
- 1 cup grape tomatoes
- 1 medium shallot, thinly sliced
- 1 ½ cups half-and-half or light cream
- ½ teaspoon sea salt or kosher salt
- ½ teaspoon freshly cracked black pepper
- ½ teaspoon freshly grated nutmeg or 1/4 teaspoon ground nutmeg
- 2 cups torn arugula
- Sea salt and freshly cracked black pepper
- 2 ounces Pecorino Romano or Parmesan cheese, shaved

INSTRUCTIONS

1. Remove husks from ears of corn. Scrub with a stiff brush to remove silks; rinse. Cut kernels from cobs; set kernels aside. Discard cobs. In a 5-to 6-quart Dutch oven cook pasta in lightly salted boiling water for 12 to 15 minutes or until al dente. Remove 1/2 cup of the pasta water; set aside. Drain pasta; return pasta to the Dutch oven.
2. Meanwhile, in a very large skillet cook pine nuts over medium heat for 2 to 3 minutes or just until toasted. Remove pine nuts from skillet; set aside.
3. For sauce, heat the olive oil in the skillet over medium heat. Add corn kernels, tomatoes, and shallot. Cook for 5 to 7 minutes or until corn begins to brown and shallot is tender, stirring occasionally. Stir in half-and-half and the reserved pasta water. Bring to boiling. Boil gently, uncovered, for 5 minutes, stirring occasionally. Stir in 1/2 teaspoon sea salt, 1/2 teaspoon pepper, and the nutmeg. Pour sauce over pasta in pot. Add arugula and toss until well combined. Season with additional sea salt and cracked black pepper.
4. To serve, divide pasta mixture among bowls. Top with cheese and toasted pine nuts.

FARRO WITH MUSHROOMS

INGREDIENTS

- 2 Tbsp extra-virgin olive oil
- 2 medium leeks
- 1 lb mushrooms, sliced
- 1/2 tsp fine sea salt
- 1/2 tsp dried thyme
- 2 cloves garlic, minced
- 1/2 cup dry white wine
- 1 1/2 cups semi-pearled farro
- 2 1/2 cups good vegetable stock
- 1 Tbsp tamari
- 1 large bay leaf
- 1 cup roasted, shelled chestnuts

INSTRUCTIONS

1. Trim and discard the root end and green parts of the leeks. Slice the white parts in half lengthwise, then crosswise into thin half-moons. Place in a colander and wash very well — leeks can be very sandy. Drain well.
2. Heat the olive oil in a wide, shallow pan over medium-high heat. Add the leeks, mushrooms, salt and thyme. Cook, stirring occasionally and without browning, for about 10 minutes, until leeks are becoming tender and the liquid released from the mushrooms has begun to reduce. Add the garlic and cook, stirring, one more minute. Stir in the wine and simmer briskly for two minutes.
3. Add the farro, stock, tamari, and bay leaf, give it all a good stir, and raise the heat to high. While the liquid comes to a boil, use your fingers to crumble the chestnuts into the pan. When it boils, reduce the heat to maintain a gentle simmer, cover the pan, and simmer until liquid is absorbed, about 30 minutes. Serve warm. Keeps well for several days, tightly covered in the refrigerator.

THE HIGH PROTEIN SMOOTHIE

INGREDIENTS

- 1 large frozen banana
- 1 cup almond milk, water, or coconut water
- 1-2 destemmed kale leaves (or 1 cup baby spinach)
- 1.5 scoops protein
- 1 heaping tablespoon chia seeds
- pinch of cinnamon
- 3 ice cubes

INSTRUCTIONS

1. Combine all together and blend them.

MANGO TEMPEH

INGREDIENTS

- 1 tablespoon peanut or grapeseed oil
- 1 (8-ounce) package tempeh, crumbled
- 2 tablespoons hoisin sauce
- 1 tablespoon lime juice
- 3/4 cup diced mango
- 1/2 cup seeded and diced cucumber
- 1/4 cup chopped roasted cashews
- 1/4 cup chopped mint leaves
- 8 butter or bibb lettuce leaves
- Sweet chili sauce, sriracha or Sambal Matah, for serving

INSTRUCTIONS

2. Heat the oil in a skillet over medium-high heat. Add the tempeh and cook, stirring often, until lightly browned, about 3 minutes. Stir in the hoisin sauce and lime juice; remove from heat.
3. Divide the tempeh, mango, cucumber, cashews and mint leaves into 8 lettuce leaves. Drizzle with sweet chili sauce and serve.

VEGAN CHEESE DISH

INGREDIENTS

- 350 g dried macaroni
- sea salt
- freshly ground black pepper
- 1 onion
- 1 litre unsweetened organic soya milk
- 100 g dairy-free margarine
- 85 g plain flour
- 1 heaped teaspoon English mustard
- 11 tablespoons nutritional yeast flakes
- 50 g vegan cheese
- 5 cloves of garlic
- 1 a bunch of fresh thyme
- olive oil
- 40 g fresh breadcrumbs

INSTRUCTIONS

1. Preheat the oven to 180oC/350oF/gas 4. Cook the macaroni according to the packet instructions in a large pan of salted boiling water.

2. Meanwhile, peel and halve the onion, then place in a small pan over a medium heat with the milk. Slowly bring to the boil, then remove from the heat. Pick out and discard the onion, then set aside. Melt the margarine in another pan over a medium heat, then add the flour, stirring continuously until it forms a paste – this is the roux. Gradually add the warm milk a little at a time, whisking continuously until smooth. Bring to the boil, then simmer for around 10 minutes, or until thickened. Stir in the mustard and nutritional yeast flakes, grate and stir in the vegan cheese, then season to taste with salt and pepper.

3. Drain and add the macaroni to the sauce, then toss to coat. Transfer the mixture to an ovenproof baking dish (roughly 20cm x 30cm), then set aside.

4. Peel and finely slice the garlic, then pick the thyme leaves, discarding the stalks. Add to a medium pan over a medium heat with a splash of oil. Cook for 2 to 3 minutes, or until golden, then transfer to a food processor with the breadcrumbs and a splash of oil. Blitz until combined and roughly chopped, then sprinkle over the pasta. Place the dish in the hot oven for 20 to 25 minutes, or until golden and bubbling. Leave to stand for around 5 minutes, then serve with seasonal greens.

VEGETARIAN SHEPARD'S PIE

INGREDIENTS

- 2 (11-oz) packages meat crumble
- 1 Tbsp. olive oil
- salt & pepper
- 2 (16-oz) cans green beans, drained
- 21 (10.75 oz) cans condensed tomato soup
- 2-3 cups mashed potatoes, instant or homemade
- ½ cup grated cheddar cheese

INSTRUCTIONS

1. Preheat oven to 350oF. Spray a casserole dish or 9x13" dish with cooking spray and set aside.
2. In a large skillet over medium heat, warm olive oil and add frozen meat crumble. Stir until all big pieces are separated and warmed through.
3. Add in drained green beans and condensed tomato soup. Stir together and season with salt and pepper if necessary.
4. Pour mixture into casserole dish and top with mashed potatoes. Spread mashed potatoes in an even layer and top with cheese.
5. Place in preheated oven and bake for about 30 minutes, or until heated through and cheese is melted on the top.
6. Take out from oven and let sit for a few minutes.

BUTTERNUT SQUASH WITH FRIED SAGE

INGREDIENTS

- 2 tablespoons olive oil
- 1 tablespoon finely chopped fresh sage
- 2 pound butternut or kabocha squash, peeled, seeded, and cut into small 1-inch pieces
- 1 medium yellow onion, chopped
- 2 garlic cloves, pressed or chopped
- ¼ teaspoon red pepper flakes
- sea salt and/or kosher salt
- freshly ground black pepper
- 2 cups vegetable broth
- 12 ounces whole grain linguine or fettucine
- shaved parmesan

INSTRUCTIONS

1. Heat oil in a large skillet over medium heat. Once the oil is shimmering, add the sage and toss to coat. Let the sage get crispy before transferring it to a small bowl. Sprinkle it lightly with sea salt and set the bowl aside.

2. Add squash, onion, garlic and red pepper flakes to skillet. Season with salt and pepper. Cook, stirring occasionally, until onion is translucent, about 8 to 10 minutes. Add broth. Bring the mixture to a boil, then reduce heat and simmer until squash is soft and liquid is reduced by half, about 15 to 20 minutes.

3. In the meantime, bring a large pot of salted water to a boil and cook the pasta according to package directions, stirring occasionally, until al dente. Drain, reserving 1 cup cooking liquid.

4. Once the squash mixture is done cooking, remove it from heat and let it cool slightly. Transfer the contents of the pan to a blender. Reserve the skillet. Purée the mixture until, then season with salt and pepper to taste.

5. Combine pasta, squash purée and 1 cup cooking liquid in reserved skillet and cook over medium heat, tossing and adding more pasta cooking liquid as needed, until sauce coats pasta, about 2 minutes. Season with salt and pepper if necessary.

6. Serve pasta topped with fried sage, more black pepper and shaved parmesan.

QUINOA AND AVOCADO SALAD

INGREDIENTS

SALAD

- 1 cup uncooked quinoa
- 1 (15 oz) can black beans, drained and rinsed
- 1 small punnet (200g) grape tomatoes
- 1 orange bell pepper, diced
- 1 large avocado, peeled, seeded, and diced
- 1 cup diced cucumber (seeds removed)
- 1 cup sweet corn (canned or frozen/defrosted)
- 1 cup diced red onion
- Salt and pepper, to taste
- 1 lime, for juicing over the salad
- 1 cup chopped fresh coriander

CREAMY AVOCADO DRESSING

- 1 ripe avocado, peeled and seeded
- 1 cup silken tofu
- 1 clove garlic, minced
- 3 tbsp water

- 2 tbsp chopped fresh coriander
- 1 tablespoon tahini
- 1 tablespoon chopped green onion
- 1 tablespoon fresh lime juice
- 1 teaspoon ground cumin
- 1 tsp chili powder
- Salt and ground black pepper, to taste

INSTRUCTIONS

4. Place the quinoa along with 2 cups salted water in a medium saucepan. Cover and bring to a boil, then reduce to the lowest heat setting. Simmer until water is completely absorbed and quinoa is fluffy, about 20 minutes.
5. While the quinoa is cooking, make the Creamy Avocado Dressing. Combine all of the dressing ingredients in a blender or food processor and blend until smooth.
6. In a large bowl, combine quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion. Pour dressing over quinoa salad and stir until salad is well coated. Season with salt and pepper. Squeeze fresh lime juice over the salad, so the avocado doesn't brown. Garnish with chopped cilantro and serve at room temperature or chilled.

HALLOUMI SALAD

INGREDIENTS

- Fresh Salad
- Halloumi Cheese (about 2/3 of a packet)
- Half an Avocado
- Baby Broccoli
- Quinoa (half a cup)
- Olive Oil (dressing)

INSTRUCTIONS

4. The first thing to do is to prepare your salad. Wash and dry it well. Once the halloumi is ready, you're going to want to eat it straight away as it tends to get very rubbery as it cools off so preparing everything else before hand makes everything easier. Prepare half an avocado by slicing it into small cubes.
5. In a pot, add some water to boil (with a pinch of salt) for the baby broccoli. Once your salad and avocado are done and your broccoli is cooking, start with your quinoa. Put half a cup of quinoa into a small pot, add about one cup of water and leave to boil on a medium flame.
6. As your broccoli is cooking, prepare your grill pan for the halloumi cheese. On a medium flame, add a few drops of olive oil and leave it to heat up. Slice the halloumi into about centimetre thick pieces, then add to the grill pan. Your broccoli should be ready by now so add those too. For a golden brown colour, grill the halloumi and broccoli for about 6 minutes, making sure to flip the cheese over to cook it evenly.

ORECCHIETTE

INGREDIENTS

- 4 ears fresh sweet corn
- 8 ounces dried orecchiette pasta
- ¼ cup pine nuts
- 1 tablespoon olive oil
- 1 cup grape tomatoes
- 1 medium shallot, thinly sliced
- 1 ½ cups half-and-half or light cream
- ½ teaspoon sea salt or kosher salt
- ½ teaspoon freshly cracked black pepper
- ½ teaspoon freshly grated nutmeg or 1/4 teaspoon ground nutmeg
- 2 cups torn arugula
- Sea salt and freshly cracked black pepper
- 2 ounces Pecorino Romano or Parmesan cheese, shaved

INSTRUCTIONS

5. Remove husks from ears of corn. Scrub with a stiff brush to remove silks; rinse. Cut kernels from cobs; set kernels aside. Discard cobs. In a 5-to 6-quart Dutch oven cook pasta in lightly salted boiling water for 12 to 15 minutes or until al dente. Remove 1/2 cup of the pasta water; set aside. Drain pasta; return pasta to the Dutch oven.
6. Meanwhile, in a very large skillet cook pine nuts over medium heat for 2 to 3 minutes or just until toasted. Remove pine nuts from skillet; set aside.
7. For sauce, heat the olive oil in the skillet over medium heat. Add corn kernels, tomatoes, and shallot. Cook for 5 to 7 minutes or until corn begins to brown and shallot is tender, stirring occasionally. Stir in half-and-half and the reserved pasta water. Bring to boiling. Boil gently, uncovered, for 5 minutes, stirring occasionally. Stir in 1/2 teaspoon sea salt, 1/2 teaspoon pepper, and the nutmeg. Pour sauce over pasta in pot. Add arugula and toss until well combined. Season with additional sea salt and cracked black pepper.
8. To serve, divide pasta mixture among bowls. Top with cheese and toasted pine nuts.

FARRO WITH MUSHROOMS

INGREDIENTS

- 2 Tbsp extra-virgin olive oil
- 2 medium leeks
- 1 lb mushrooms, sliced
- 1/2 tsp fine sea salt
- 1/2 tsp dried thyme
- 2 cloves garlic, minced
- 1/2 cup dry white wine
- 1 1/2 cups semi-pearled farro
- 2 1/2 cups good vegetable stock
- 1 Tbsp tamari
- 1 large bay leaf
- 1 cup roasted, shelled chestnuts

INSTRUCTIONS

4. Trim and discard the root end and green parts of the leeks. Slice the white parts in half lengthwise, then crosswise into thin half-moons. Place in a colander and wash very well — leeks can be very sandy. Drain well.
5. Heat the olive oil in a wide, shallow pan over medium-high heat. Add the leeks, mushrooms, salt and thyme. Cook, stirring occasionally and without browning, for about 10 minutes, until leeks are becoming tender and the liquid released from the mushrooms has begun to reduce. Add the garlic and cook, stirring, one more minute. Stir in the wine and simmer briskly for two minutes.
6. Add the farro, stock, tamari, and bay leaf, give it all a good stir, and raise the heat to high. While the liquid comes to a boil, use your fingers to crumble the chestnuts into the pan. When it boils, reduce the heat to maintain a gentle simmer, cover the pan, and simmer until liquid is absorbed, about 30 minutes. Serve warm. Keeps well for several days, tightly covered in the refrigerator.

THE HIGH PROTEIN SMOOTHIE

INGREDIENTS

- 1 large frozen banana
- 1 cup almond milk, water, or coconut water
- 1-2 destemmed kale leaves (or 1 cup baby spinach)
- 1.5 scoops protein
- 1 heaping tablespoon chia seeds
- pinch of cinnamon
- 3 ice cubes

INSTRUCTIONS

4. Combine all together and blend them.

MANGO TEMPEH

INGREDIENTS

- 1 tablespoon peanut or grapeseed oil
- 1 (8-ounce) package tempeh, crumbled
- 2 tablespoons hoisin sauce
- 1 tablespoon lime juice
- 3/4 cup diced mango
- 1/2 cup seeded and diced cucumber
- 1/4 cup chopped roasted cashews
- 1/4 cup chopped mint leaves
- 8 butter or bibb lettuce leaves
- Sweet chili sauce, sriracha or Sambal Matah, for serving

INSTRUCTIONS

5. Heat the oil in a skillet over medium-high heat. Add the tempeh and cook, stirring often, until lightly browned, about 3 minutes. Stir in the hoisin sauce and lime juice; remove from heat.
6. Divide the tempeh, mango, cucumber, cashews and mint leaves into 8 lettuce leaves. Drizzle with sweet chili sauce and serve.

VEGAN CHEESE DISH

INGREDIENTS

- 350 g dried macaroni
- sea salt
- freshly ground black pepper
- 1 onion
- 1 litre unsweetened organic soya milk
- 100 g dairy-free margarine
- 85 g plain flour
- 1 heaped teaspoon English mustard
- 11 tablespoons nutritional yeast flakes
- 50 g vegan cheese
- 5 cloves of garlic
- 1 a bunch of fresh thyme
- olive oil
- 40 g fresh breadcrumbs

INSTRUCTIONS

5. Preheat the oven to 180oC/350oF/gas 4. Cook the macaroni according to the packet instructions in a large pan of salted boiling water.

6. Meanwhile, peel and halve the onion, then place in a small pan over a medium heat with the milk. Slowly bring to the boil, then remove from the heat. Pick out and discard the onion, then set aside. Melt the margarine in another pan over a medium heat, then add the flour, stirring continuously until it forms a paste – this is the roux. Gradually add the warm milk a little at a time, whisking continuously until smooth. Bring to the boil, then simmer for around 10 minutes, or until thickened. Stir in the mustard and nutritional yeast flakes, grate and stir in the vegan cheese, then season to taste with salt and pepper.

7. Drain and add the macaroni to the sauce, then toss to coat. Transfer the mixture to an ovenproof baking dish (roughly 20cm x 30cm), then set aside.

8. Peel and finely slice the garlic, then pick the thyme leaves, discarding the stalks. Add to a medium pan over a medium heat with a splash of oil. Cook for 2 to 3 minutes, or until golden, then transfer to a food processor with the breadcrumbs and a splash of oil. Blitz until combined and roughly chopped, then sprinkle over the pasta. Place the dish in the hot oven for 20 to 25 minutes, or until golden and bubbling. Leave to stand for around 5 minutes, then serve with seasonal greens.

POTATO AND COCONUT SOUP

INGREDIENTS

- 2 tbsp extra virgin olive oil
- 4 cloves of garlic
- 1 onion
- 1 14-ounce coconut milk can (400 ml)
- 2 cups vegetable broth
- 1 tbsp maple syrup
- 1 tsp ground ginger
- 2 tbsp curry powder
- 1 tsp ground turmeric
- 1 cup diced sweet potato (265 g)
- Salt to taste
- Toppings: tofu, red cabbage, broccoli and red bell pepper

INSTRUCTIONS

1. Heat the oil in a large pot over medium heat. Add the garlic and the onion (diced) and cook until golden brown.
2. Add the rest of the ingredients and simmer until the sweet potatoes are soft.
3. Transfer the soup to a blender and blend until smooth and creamy.
4. Serve with your favorite toppings.

VEGAN PIZZA

INGREDIENTS

PIZZA DOUGH

- 1 a cube of fresh active yeast (21g or .75 ounces) or 1 packet dry yeast
- 1 cup water (warm)
- 2 cups (250g) whole wheat flour
- 3 teaspoon salt
- 1 teaspoon whole cane sugar

CHIPOTLE SAUCE

- 1 of a cup coconut milk
- 3 chipotles in adobo sauce from a can

TOMATO SAUCE

- 1 of a cup (125ml) tomato puree
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- salt and crushed pepper to taste

PIZZA TOPPINGS

- 1 small red onion (sliced)

- 1 of a red bell pepper (finely diced)
- 1 of a green bell pepper (finely diced)
- 1 of a cup sweet corn
- 1 of a cup kidney beans (drained and rinsed from a can or soaked and cooked)
- 1 teaspoon cumin
- cilantro

INSTRUCTIONS

1. Combine Yeast, 1 Cup (125ml) warm Water, and 2 tablespoons of the flour. Let stand for 10 minutes. Mix with a dough hook or knead with your hands while slowly adding salt and the rest of the flour. Knead until the dough is no longer sticking to the side of the bowl. The dough should not be sticking to your hands but still be soft and moist. Cover dough with plastic wrap and let rise in a warm place for 20-40 minutes until it has doubled in size.
2. Preheat oven to 450F.
3. Prepare chipotle sauce by pureeing peppers and coconut milk until smooth in a food processor or with an immersion blender.
4. Make tomato sauce by stirring together all ingredients. Set aside
5. Take half of the risen dough and ,using a rolling pin, roll each half into a pizza base/crust. Using your thumb and index finger fold small sections of dough over to form a raised crust.
6. Lay on parchment paper lined sheet pan or pizza stone and cover to let rise for another 10 minutes. Repeat with remaining dough to make second pizza base.
7. Assemble pizza by spreading 1 of a cup tomato sauce on each pizza base, top with vegetables, and drizzle with a bit of chipotle sauce.
8. Bake in oven for 10 minutes.
9. Serve hot and drizzle with more chipotle sauce and sprinkle with fresh cilantro if desired.

MEDITERRANEAN VEGAN SALAD

INGREDIENTS

- 2-4 cups mixed greens
- 3 slices of tempeh bacon, cooked per package instructions and chopped
- 4 Tbsp hummus
- 4 black olives, pitted and chopped
- 1 Tbsp red onion, chopped
- 1 small tomato, diced
- 1 small cucumber, chopped
- Juice of 1 lemon
- 1 Tbsp oregano
- Salt and pepper to taste

INSTRUCTIONS

1. Place all ingredients except for the hummus in a bowl with lid, shake well. Add the hummus on top.

PEA AND LENTIL VEGAN CURRY

INGREDIENTS

- 1 tin of kidney beans
- Half a bag of lentils
- 1 tin of garden peas
- Fresh basil
- Sea salt
- Black pepper
- Cinnamon
- Cumin
- Turmeric
- Olive oil
- Tomato Pureé

INSTRUCTIONS

2. Pour about 300-400ml of water into a saucepan and bring to the boil.
3. Pour in the lentils until the water is “saturated”, but all the lentils remain submerged. This is usually about half a bag, or 250g. Turn the heat down to a simmer and leave for 10 minutes.
4. While that simmers, chop some fresh basil leaves.
5. Once the lentils are beginning to thicken, pour in the kidney beans. Any type of bean would be good here; cannellini beans, pinto beans, chickpeas, etc
6. Leave to simmer for another 5 minutes.
7. Add more water if necessary to cover all the kidney beans and lentils, but by now there shouldn’t be too much water left sitting on top f your mix. You ideally want all of the water to boil away just as the kidney beans get nice and soft.
8. Add as much olive oil as you feel like. Mix in a quarter of a tube of tomato pureé, and stir well. Once your mixture looks nice and juicy from all the oil and pureé, toss int he peas. Add plenty of salt, pepper, your fresh basil leaves, 1tsp cinnamon, 2 tsp cumin, and 2 tsp turmeric. Stir well.
9. Turn the heat up slightly, and add more olive oil, tomato pureé, and a little water if the mix gets too dry while the peas cook. Add more cinnamon if you want it a little sweeter, or more cumin and turmeric if you want it more savoury.
10. Serve with spinach, some warm pitta bread, and olives.

PEANUTBUTTER AND BANANA OATMEAL

INGREDIENTS

- 2 1/4 cups old fashioned oats
- 3 1/4 cups almond milk
- 1/2 cup peanut butter
- 1-2 tablespoons unrefined sugar
- 1/4 cup flax seed meal, optional, wheat germ or oat bran will also work well
- 2 ripped bananas, pureed,
- 1/4 cup chopped peanuts, optional
- 2 tablespoons chia seeds, optional

INSTRUCTIONS

1. Place all ingredients, except bananas, in a heavy saucepan and cook over medium to high heat, stirring frequently until it boils. Reduce heat and simmer for 5-10 minutes, or until milk has been absorbed and the oats have softened.
2. Add in the bananas and mix them through. Served with extra milk if desired.

THAI PEANUT LIME COLESLAW

INGREDIENTS

- 1/4 head of a red cabbage
- 1/4 head of a green cabbage
- 1 + 1/2 cup shredded carrots
- 1 red onion
- 1/8 cup toasted peanuts
- For the dressing
- 4 tablespoons peanut butter
- 2 tablespoons maple syrup
- 1 teaspoon fresh grated ginger
- 1/2 teaspoon ground chili flakes
- 1 tablespoon gluten-free soy sauce
- juice from 1 lime
- 2 tablespoons water

INSTRUCTIONS

1. Julienne all of the salad ingredients and toss them into a bowl.
2. Stir in all of the ingredients of the dressing in a jug and mix until creamy.

EGGPLANT MUSHROOM CURRY

INGREDIENTS

- 1 large eggplant, diced into 2-inch cubes
- 8 ounces baby bella mushrooms, halved
- 1 14-ounce can full-fat coconut milk, separated
- 1 yellow onion, chopped
- 1 tablespoon fresh ginger, peeled and grated
- 3 cloves garlic, minced
- 1 dried red chili, seeds removed and crushed
- 1 teaspoon paprika
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon ground turmeric
- 1 teaspoon sea salt, or to taste
- 114-ounce can diced tomatoes, drained

SERVING

- Cooked Brown or White Rice
- Fresh cilantro
- Greek yogurt, optional

INSTRUCTIONS

- Preheat the oven to 400 degrees F.
- Spread the eggplant and mushrooms on two baking sheets. Drizzle generously with olive oil and sea salt. Place in the oven and roast for 15 minutes. Remove from the oven, flip the veggies, and roast an additional 10 to 15 minutes.
- While the vegetables are roasting, make the curry sauce. To do so, add about 1/3 cup of the coconut milk to a saucepan, along with the onion, ginger, and garlic. Saute, stirring occasionally, until the onion is soft and translucent, and the coconut milk has been absorbed, about 10 minutes. Add the spices and saute an additional 3 minutes. Add the remaining coconut milk and diced tomatoes. Bring to a full boil, then reduce the heat. Allow the sauce to continue cooking at a controlled boil, stirring occasionally, until thick, about 15 minutes.
- Add the roasted vegetables to the saucepan, stir well to coat, then serve curry with cooked brown rice, quinoa, or cauliflower rice.

PEANUT STEW

INGREDIENTS

- 6 cups water
- 2 cups uncooked brown rice
- 1 tablespoon olive oil
- 1 large white onion, chopped
- 4 cloves garlic, minced
- 3 tablespoons grated fresh ginger root
- 1 (28 ounce) can diced tomatoes with juice
- 1/8 teaspoon cayenne pepper
- 1 cup chunky natural peanut butter

INSTRUCTIONS

1. Place rice and water in a large saucepan and bring to a boil. Cover, and reduce heat to low. Simmer until rice is tender and water has absorbed, about 30 minutes.
2. Heat olive oil in a large saucepan over medium-low heat. Add onion, and cook until soft and golden, stirring frequently. Add garlic and ginger, and cook until fragrant, about 5 minutes. Stir in tomatoes, and season with cayenne pepper. Increase heat to medium, and bring to a gentle simmer. Stir in peanut butter and heat through. The mixture will thicken. Serve over rice.

BEAN & ARTICHOKE SALAD

INGREDIENTS

- 1/2 cup white wine vinegar
- 1 tablespoon plus 1 teaspoon honey
- 1/2 cup / 60ml water
- 4 celery stalks, thinly sliced
- 20 baby artichokes, trimmed, quartered, and placed in a bowl of water acidulated with the juice of one lemon
- 1 medium clove of garlic, chopped
- 4 tablespoons extra virgin olive oil
- 30 kalamata olives, pitted, rinsed, chopped
- 1 cup chopped, toasted walnuts
- pinch of salt, plus more to taste
- 4-5 cups cooked white beans

INSTRUCTIONS

1. Combine the vinegar, 1 tablespoon honey, and water in a small saucepan. Bring to a simmer, stirring until the honey dissolves. Remove from heat, transfer to a non-reactive container (like a jar), and cool completely. When cool add the celery to the vinegar mixture, and set aside at least 15 minutes.
2. In the meantime, place the prepared artichokes in a saucepan of boiling salted water along with the chopped garlic, for just a minute or two, until tender. Drain well, and set aside. At this point you can season the artichokes, and use them in the salad, OR pan-fry them until golden in a bit of olive oil, and then use them in the salad. Either way is delicious.
3. Combine the olive oil, olives, walnuts, remaining 1 teaspoon honey, and a bit of salt in a small bowl and stir well. Drain the celery and it to the mixture. Taste and adjust the seasoning until it tastes nice.
4. To serve, combine the beans in a large bowl with the walnut-celery mixture. Stir well. Now season, and adjust as needed -this is an important step to pay attention to for this salad in particular. Make it taste good, ask yourself if it needs more salt, more sweet, a squeeze of lemon, *etc.* Then finish with the artichokes, a bit of quinoa (or other cooked grain), and a few herb flowers if you have them on hand.

VEGAN CHOCOLATE PROTEIN SHAKE

INGREDIENTS

- 1 1/2 cups unsweetened almond milk
- 1 cup frozen organic kale or fresh destemmed kale or baby spinach
- 1-2 pitted large Medjool dates, to taste
- 3 tablespoons hulled hemp seed (adds 10g protein!)
- 2 tablespoons unsweetened cocoa powder
- 1 large frozen banana
- dash of cinnamon
- 1 tablespoon avocado (thickens)
- Ice (if using fresh kale instead of frozen you'll probably want to add some ice)

INSTRUCTIONS

1. Add all ingredients into a high-speed blender and blend until smooth.

- Salt- to taste

INSTRUCTIONS

1. In a bowl,combine together all the ingredients for marination.
2. Rub this onto the chicken pieces,until it is coated well.
3. Cover and refrigerate for about 2 to 3 hours.Thread the chicken pieces on bamboo skewers.
4. Preheat oven to 250 deg C.Place the skewers on a greased tray and bake for about 12 to 15 minutes.Baste them with the pan juices and turn the pieces over.Drizzle melted butter.
5. Bake for another 5 to 10 minutes,turning once or twice between.Broil for 3 to 4 minutes for charred look.
6. Serve with pudhina/mint chutney, rice / roti.

SOUR SOUP

INGREDIENTS

- 2 tablespoons cornstarch + 3 tablespoons water
- 1 can (14.5 oz/411 g) chicken broth or vegetable broth
- 1 1/2 cups water
- 8 oz soft tofu, cut into strips
- 6 oz white button mushroom, stems trimmed and caps quartered
- 3 tablespoons soy sauce
- 2 1/2 tablespoons Chinese vinegar, apple cider vinegar or rice wine vinegar
- 1 teaspoon dark soy sauce
- 3 dashes ground white or black pepper
- 1 egg, beaten

INSTRUCTIONS

1. Add the cornstarch and water together, stir to combine well. Set aside.
2. Add the chicken or vegetable broth and water to a medium-sized soup pot on medium heat. Bring it to boil. Add the tofu and white button mushrooms, cook for 2 minutes. Add the soy sauce, vinegar, dark soy sauce, and black pepper. Stir to combine well. Add in the cornstarch mixture, stir continuously to thicken the soup.
3. Turn off the heat. Swirl the beaten eggs into the soup, count to 10, and then use a pair of chopsticks to stir in a clockwise direction, for 3 times. This will form the silken egg threads in the soup that looks very pretty.
4. Dish out and serve immediately.

THE QUICKEST MEAL

INGREDIENTS

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 small shallot, minced
- 1 tablespoon minced fresh ginger
- 1 tsp crushed red pepper
- 2 bunches of collards, stemmed and chopped
- 1 teaspoon salt or to taste
- 1.5 teaspoons lemon juice
- 1 cup water or vegetable broth
- 1 tablespoon of butter, divided
- 3-4 eggs
- 1 cup crumbled feta
- a few cracks of freshly ground black pepper

INSTRUCTIONS

1. In a large heavy skillet heat the oil over medium high. add the garlic, shallot, and ginger along with the red pepper flakes. reduce heat to medium low and saute until fragrant, about 5 minutes.
2. Add in half the collards and half the salt.
3. Saute until starting to wilt and then add in the other half of the collards along with the rest of the salt. continue to cook until wilted but still bright green.
4. Stir in the lemon juice.
5. Increase the heat to medium high and stir in the water or broth.
6. Make nests in the collards for your eggs. Divide the butter between the eggs and put a pat in each little nest you've made for the eggs; when the butter melts crack each egg into the hole in the collards and sprinkles the feta on top of it all.
7. Simmer until the white is just set and the yolk is still runny. Remove from heat, crack some pepper over the top.

MAPLE PUMPKIN OATMEAL

INGREDIENTS

PUMPKIN CREAM CHEESE

- 1 8oz package cream cheese, room temperature
- 1 cup canned pumpkin puree
- 2 tbsp brown sugar
- 1/2 tsp pumpkin pie spice
- 1/4 tsp cinnamon

MAPLE PUMPKIN PIE OATMEAL

- 1/2 cup quick cooking oats
- 1 cup boiling water
- 2 TBSP pumpkin puree
- 1 TBSP brown sugar
- 1/2 tsp pumpkin pie spice
- 1 TBSP maple syrup
- 1/4 cup pecans, roughly chopped

Mix the oats with the boiling water in a medium bowl and mix until combined. Add the pumpkin, brown sugar, and pumpkin pie spice and mix until uniform. Place in your serving bowl and top with the maple syrup and pecans.

PUMPKIN DULCE DE LECHE SPREAD

- 1/2 cup pumpkin puree
- 1/4 cup dulce de leche
- 1/2 tsp pumpkin pie spice

INSTRUCTIONS

PUMPKIN CREAM CHEESE

1. Place all ingredients in a medium bowl and mix well with a rubber spatula until smooth and there are no cream cheese lumps.
2. Spread on toast. Store cream cheese in an airtight container in the fridge.

MAPLE PUMPKIN PIE OATMEAL

1. Mix the oats with the boiling water in a medium bowl and mix until combined. Add the pumpkin, brown sugar, and pumpkin pie spice and mix until uniform. Place in your serving bowl and top with the maple syrup and pecans.

PUMPKIN DULCE DE LECHE SPREAD

1. Mix together in a medium bowl with a rubber spatula until combined.

TOSTADAS

INGREDIENTS

TOSTADAS

- 4 (6-inch) corn tortillas
- 1 tablespoon olive oil
- 1/2 small red onion
- 1/4 teaspoon kosher salt
- 1, 15-ounce can reduced-sodium black beans, rinsed and drained
- 1/3 cup prepared salsa, plus additional for serving

TOPPINGS

- Diced avocado
- Diced red onion
- Sliced cabbage
- Shredded cheese
- Sour cream or plain Greek yogurt
- Salsa
- Diced tomatoes
- Jalapeno slices
- Fresh cilantro

- Freshly squeezed lime juice

INSTRUCTIONS

2. Preheat the oven to 400 degrees F. In a medium saucepan, heat 1 tablespoon olive oil over medium high. Dice the onion, then add it and the salt and cook 2 minutes, until just beginning to soften.
3. Add the black beans and 1/4 cup salsa and stir to coat with the oil and onions. Cook, stirring periodically, until heated through, about 4 minutes. Mash and set aside.
4. Meanwhile, spread the tortillas in a single layer on a baking sheet, then place in the oven until crisp, about 6 minutes, flipping the tortillas once half way through. Prepare any desired toppings.
5. To serve, spoon the black beans over the crisp tortillas, then pile on.

PIZZA TOAST

INGREDIENTS

- 1 cup coarsely chopped fresh basil
- 1 garlic clove, minced
- 1/4 cup olive oil
- pinch salt
- pinch pepper
- 1 loaf thick focaccia bread
- 1 1/2 cups grated mozzarella
- 6 large balls bocconcini
- 5 plum tomatoes

INSTRUCTIONS

1. Preheat oven to 400F (200C). Place basil, garlic, oil, salt and pepper in a blender. Whirl to a saucy consistency. Add more oil to make it more saucy, if needed. If making ahead, cover and refrigerate up to 2 days. Cut bread in half horizontally, then cut each half into quarters. Place cut side up on a rimmed baking sheet. Spread half of basil mixture over bread, then evenly sprinkle with mozzarella.
2. Thickly slice bocconcini and tomatoes into rounds, then arrange in overlapping slices on top of bread. Sprinkle with more salt and pepper.
3. Bake in centre of preheated oven until cheese starts to melt, 7 to 10 minutes, then turn broiler to high. Broil until cheese begins to turn golden, 5 to 10 minutes. Remove from oven and drizzle with remaining basil mixture.

MUSHROOM LASAGNA

INGREDIENTS

- 2 tablespoons olive oil
- 2 cups sliced baby bella mushrooms, cleaned and dried
- 2 cloves garlic, minced
- 1 15 oz. can plain tomato sauce
- 1 teaspoon salt
- 1 teaspoon Italian herb seasoning
- 1 teaspoon red pepper flakes
- Small bunch of fresh basil, chopped
- 9 lasagna noodles
- 8 oz. shredded part-skim mozzarella cheese

INSTRUCTIONS

1. Pre-heat the oven to 375 degrees.
2. Heat the oil over medium heat in a large skillet. Add the mushrooms and sautee for about five minutes, or until tender. Add the garlic and cook for about one more minute before adding the tomato sauce, salt, herb seasoning, red pepper flakes and basil. Let simmer for about five minutes.
3. In a 9' by 9' baking dish, spread a thin layer of the tomato sauce onto the bottom of the dish.
4. Place three of the lasagna sheets onto the layer of sauce. Add of the mushroom sauce on top of the noodles, followed by ? of the cheese. Repeat two more times.
5. Place aluminum foil over the baking dish and bake for 25 minutes.
6. Remove the foil and cook for 5 more minutes to allow the cheese to bubble up.
7. Let sit for 5-10 minutes before serving.

MISO TUNA SALAD

INGREDIENTS

- 1 tbsp white miso paste
- 2 tbsp kewpie mayonnaise
- 1 can of tuna, drained
- 2 tbsp diced celery
- 2 tbsp sliced green onions
- Pepper
- Crackers or toasted bread

INSTRUCTIONS

1. Mix together the miso and kewpie until smooth. Add the drained tuna, celery and green onions. Mix throughly and season to taste. Enjoy on it’s own or on top of crackers, toast, or seaweed.

PARMESAN CROSTIN

INGREDIENTS

- 1 cup freshly grated parmesan cheese
- 3-4 cloves garlic, minced
- 4 Tbs. butter, room temp
- 1 tsp dried oregano
- 1 baguette, sliced into 1/4-inch slices

INSTRUCTIONS

1. Preheat the oven to 350.
2. In a medium bowl, combine the cheese, garlic, butter and oregano. Using your fingers, press all the ingredients together, almost becoming a thick paste. A thick, garlicky, cheesy, buttery paste. Goodness gracious.
3. Place about a Tbs. of the cheesy mix on each baguette slice. Slide into the oven for about 10 minutes, or until the cheese is starting to bubble and the baguette is golden brown on the edges.

FRITTATA WITH CHEESE AND FRESH HERB

INGREDIENTS

- 2 tablespoons olive oil
- 2 baby Yukon Gold potatoes, peeled and sliced 1/4-inch thick (1 1/2 cups / 215g)
- 1 medium shallot, minced
- Kosher salt and black pepper
- 2 cloves garlic, minced
- 9 large eggs
- 3 tablespoons whole milk
- 1/3 cup chopped fresh herbs, like dill, basil, and chives, plus more to garnish
- 1/4 teaspoon kosher salt
- 4 ounces (1/2 cup) goat cheese, crumbled

INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Heat the oil in a 10-to 12-inch oven-proof skillet over medium heat.
3. Add the potatoes and shallot, along with a pinch of salt and pepper, and cook until golden-brown, 6 to 7 minutes. Fold in the garlic and cook for an additional 1 minute.
4. Arrange cooked potatoes so they're evenly distributed in a thin layer.
5. In a large bowl, whisk together the eggs, milk, chopped herbs, and salt. Pour the egg mixture into the skillet to join the potatoes and scatter the top with goat cheese. Place in the oven and bake until set and golden on top, about 12 to 14 minutes.
6. Slice and serve the frittata straight from the pan or slide onto a serving plate, garnish, and slice into wedges.

CHANA MASALA WITH MUSHROOMS CURRY

INGREDIENTS

- 1 1/2 cups cooked chickpeas
- 2 tablespoons vegetable oil
- 2 teaspoons black mustard seeds
- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 2 cloves garlic, minced
- 1/2 medium onion, small dice
- 1 medium tomato, cored, small dice
- 2/3 cups white mushrooms, quartered or thickly sliced
- 1 small, hot red chili pepper, thinly sliced
- 1 tablespoon fresh grated turmeric, or 2 teaspoons dry
- 1/4 teaspoon cinnamon
- 1 pinch ground cloves
- 1/4 teaspoon cayenne pepper
- 2 tablespoons lemon juice
- 1 teaspoon salt

TEMPERING

- 1 tablespoon oil
- 1 teaspoon black mustard seeds

GARNISH

- Cilantro

INSTRUCTIONS

1. In a large skillet, heat the vegetable oil over a medium-high flame.
2. Add the mustard, fennel, cumin and coriander seeds. Cook for about 10-20 seconds until the mustard seeds begin to pop. Immediately add the garlic, onion and tomato.
3. Cook, stirring occasionally, for about 5 minutes until the liquid is mostly gone and everything is browning.
4. Add the mushrooms and the drained chickpeas, the hot pepper, turmeric, cinnamon, cloves and cayenne pepper, lemon juice, a teaspoon of salt, and a cup or so of water, so it is kind of soupy.
5. Cook uncovered over a medium-low flame for about 15 minutes, until the sauce begins to thicken. Taste and adjust seasoning.
6. Finish for the texture you want.
7. In a separate skillet, heat the last tablespoon of oil over a high flame and fry the mustard seeds until they pop, just a few seconds. This is called tempering, and it is a great way to add a final layer of flavor. Toss the contents of that skillet over the chickpeas and serve, with the cilantro for garnish.

CURRY WITH RICE, BEANS & PEAS

INGREDIENTS

CURRY

- 1 x 250g pack of ready-to-eat Puy lentils
- 1 heaped teaspoon garam masala
- 400 g quality lean beef mince olive oil
- 3ripe tomatoes
- 1 thumb-sized piece of ginger
- 2 spring onions
- 1 fresh red chilli
- 1 bunch fresh coriander
- 1 teaspoon turmeric
- 1 teaspoon runny honey
- 2 heaped teaspoons curry paste
- ½ x 400g tin of light coconut milk
- 4 tablespoons fat-free natural yoghurt , to serve
- 1 lemon

RICE

- 1 mug (300g) 10-minute wholegrain or basmati rice

- 5 cardamom pods
- 200g green or yellow beans
- 200g frozen peas
- 2 uncooked poppadoms

INSTRUCTIONS

1. Put the lentils into a bowl with salt, pepper, the garam masala and mince, then mix and scrunch together with clean hands.
2. Divide the mixture in half, then with wet hands quickly squeeze and mould each half into 6 fat fingers.
3. Put them into the frying pan with 1 tablespoon of oil, turning when golden.
4. Put 1 mug of rice, 2 mugs of boiling water and the cardamom pods into the casserole pan, then halve and add the beans and put the lid on
5. Squash the tomatoes into the liquidizer, add the peeled ginger, trimmed spring onions, half the chilli, the coriander stalks, turmeric, honey, curry paste and coconut milk, then blitz until combined.
6. Pour into the kofta pan, bring to the boil, then simmer and season to taste.
7. Take the lid off the rice, add the peas, mix it all up and give it just a few more minutes.
8. Crack up the uncooked poppadoms and pop them in the microwave (800W) for a minute or two to puff up.
9. Finely slice the remaining chilli and the coriander leaves and scatter them over the curry, dollop with yoghurt, then serve with lemon wedges, poppadoms and the rice, beans and peas

SRIRACHA CHICKEN WINGS

INGREDIENTS

- 1.5kg chicken wings
- 2 garlic cloves, finely grated
- 1 tablespoon fresh ginger, finely grated
- 60ml (1/4 cup) light soy sauce
- 1 tablespoon vegetable oil
- 1 teaspoon white sesame seeds
- 1 green shallot, trimmed, thinly sliced
- Baby herbs, to serve

SRIRACHA SAUCE

- 80ml (1/3 cup) Sriracha Hot Chilli Sauce
- 2 tablespoons hoisin sauce
- 1 tablespoon honey
- 1 teaspoon white vinegar

INSTRUCTIONS

- Use a sharp knife to remove and discard the wing tips from wings. Cut wings in half at the joint. Place garlic, ginger, soy sauce and oil in a large sealable plastic bag.
- Add the chicken pieces to the marinade. Seal bag and toss to coat in marinade. Place in the fridge for up to 2 hours to marinate.
- Heat a flat barbecue plate or chargrill pan over medium-high heat. Remove chicken pieces from the marinade, reserving excess marinade.
- Cook the chicken wings, turning frequently, for 20-25 minutes or until browned and cooked through. Transfer to a large bowl using tongs.
- Meanwhile, combine reserved marinade and sauce ingredients in a saucepan. Bring to the boil over medium-high heat. Reduce heat to low. Simmer for 2-3 minutes.
- Pour sauce over cooked chicken wings. Toss wings through sauce. Pile onto a serving plate and sprinkle with the sesame seeds, shallot and herbs.

MARINATED GRILLED CHICKEN THIGHS

INGREDIENTS

- juice and zest of 4 lemons, plus 2 whole lemons
- 5 sprigs fresh rosemary, finely chopped
- 5 sprigs fresh sage, finely chopped
- 3 cloves garlic, smashed and finely chopped
- 1/2 teaspoon crushed red pepper
- extra-virgin olive oil
- 8 chicken thighs, trimmed of excess fat
- kosher salt

INSTRUCTIONS

1. In a small bowl combine the lemon juice and zest, chopped herbs, garlic, crushed red pepper, and 1/2 cup of olive oil. Whisk to combine.
2. Place the chicken thighs in a wide flat dish so they are in a single layer. Add the herb mixture. Massage the thighs to coat with the herb mixture. Cover and refrigerate overnight.
3. Preheat grill. Brush and oil the grill to clean.
4. Remove the chicken from the marinade and brush off any excess herbs and oil. Season the chicken generously with salt and drizzle with a little bit of fresh olive oil.
5. Cut the 2 whole lemons in half and cut the tips off the ends.
6. Place the chicken, skin side down, on the preheated grill. Place the lemons, flesh side down, on the preheated grill. Grill the chicken for 3 to 4 minutes and then rotate the chicken 90 degrees to create a crosshatch pattern.
7. Grill the chicken for another 3 to 4 minutes. Turn the chicken over and grill for another 4 to 5 minutes. Check for doneness . Check the lemon halves to see if they are caramelized. Turn over to grill on the bottom for 2 to 3 minutes.
8. Serve the chicken with grilled lemon.

CHICKEN SANDWICHES

INGREDIENTS

SANDWICHES

- ½ c. Hot sauce
- ¼ c. unsalted butter
- 3 tbsp. ketchup
- 4 boneless, skinless chicken breasts
- hamburger buns
- ½ c. ranch dressing

BLUE CHEESE

- 1 c. packed shredded savoy cabbage
- 1 small apple
- 2 celery ribs
- 1½ oz. blue cheese
- ¼ c. coarsely chopped fresh flat-leaf parsley
- 1 shallot
- 3 tbsp. olive oil
- 1½ tbsp. apple cider vinegar
- ½ tsp. sugar
- salt
- pepper

INSTRUCTIONS

1. Preheat grill to medium-high.
2. Combine hot sauce, butter, and ketchup in a bowl.
3. Reserve 1/4 cup mixture. Add chicken to remaining mixture and toss to coat. Marinate, 20 minutes. Remove chicken from marinade; discard marinade.
4. Grill chicken, covered, until the internal temperature reaches 165 degrees F, 5 to 7 minutes per side. Grill buns until lightly toasted, 1 to 2 minutes. Spread dressing on buns.

BLUE CHEESE

1. Combine all ingredients in a large bowl.

Serve chicken topped with **BLUE CHEESE** and drizzled with reserved sauce between buns.

CHICKEN WITH CARROTS AND THYME

INGREDIENTS

- peas
- carrots
- whole milk
- baking powder
- chicken broth
- fresh thyme sprigs
- boneless, skinless chicken thighs
- cloves garlic
- celery
- onion

INGREDIENTS

1. Peel and chop carrot and onion. Cut ends off celery and chop. Peel and finely chop garlic. Cut any fat off the chicken then cut into 1 inch pieces.

2. Season chicken pieces with pepper and 1 teaspoon salt. Heat 1 tablespoon oil in a pot over medium high.

3. Add chicken in a single layer and cook until well browned without stirring, about 3 minutes. Stir chicken and cook for 2 minutes. Remove from pot.

VEGETABLES

4. Add onion, carrot, celery, garlic and half the thyme sprigs to pot and season with pepper and ½ teaspoon salt. Cook until onion is translucent, about 3 minutes.

SIMMER

5. Return chicken to pot and add chicken broth and ½ cup water. Bring to a boil then reduce to a simmer. Simmer partially covered for 20 minutes.

DUMPLINGS

6. Remove leaves from remaining thyme sprigs and chop.

7. Whisk together ½ cup flour, baking powder, and ½ teaspoon salt. Slowly whisk in ½ cup milk to make a soft batter. It should be slightly thicker than pancake batter. Add more milk if necessary.

8. Stir peas into pot then drop dumpling batter by the spoonful on top.

FRIED CHICKEN

INGREDIENTS

- 1/4 cup low-fat mayonnaise
- 2 tablespoons commercial pesto
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper
- 1 1/2 cups (8 ounces) chopped cooked skinless, boneless chicken breast
- 3/4 cup chopped peeled English cucumber
- 1 cup (about 4 ounces) grape tomatoes, halved
- 8 (1.2-ounce) slices whole-grain bread
- 1 cup alfalfa sprouts

INSTRUCTIONS

1. Combine first 5 ingredients (through black pepper) in a medium bowl, stirring with a whisk.
2. Combine chicken, cucumber, tomatoes, and mayonnaise mixture in a large bowl; mix gently. Spread chicken mixture over 4 bread slices; top with sprouts and remaining bread.

CHICKEN WITH APPLES

INGREDIENTS

- 2 large tart unpeeled apples
- 8 boneless, skinless chicken thighs
- 1teaspoon kosher salt
- 1teaspoon black pepper
- 6 tablespoons olive oil
- 1 green pepper, coarsely chopped
- 1 yellow pepper, coarsely chopped
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 14.5-ounce can diced tomatoes
- 1tablespoon paprika
- 1/4teaspoon red pepper flakes
- 1cup long-grain converted rice
- 2cups chicken broth
- 1/4teaspoon fresh flat-leaf parsley, chopped

INSTRUCTIONS

1. Quarter, core, and slice the apples into 1/4-inch-thick pieces. Set aside.
2. Season the chicken with the salt and black pepper.
3. Heat the oil in a 12-inch skillet over medium-high heat.
4. Add the chicken and cook 4 minutes on each side or until golden brown. Remove the chicken and set aside, leaving the oil in the pan.
5. Add the green pepper, yellow pepper, onion, and garlic. Stir well and cook over medium heat until the vegetables are tender, about 10 minutes.
6. Add the tomatoes and apples to the pan. Cook 8 to 10 minutes more. Stir in the paprika and red pepper.
7. Add the rice and cook, stirring, for 2 minutes. Add the chicken broth and bring to a boil over high heat.
8. Reduce heat to medium-low, arrange the chicken on top of the rice mixture, and cover. Cook about 20 minutes or until the liquid is absorbed. Sprinkle with the parsley. Serve hot.

SPANISH CHICKEN STEW

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 8 skinless, boneless chicken thighs
- salt and pepper
- 1/2 pound cured chorizo, chopped
- 1 red mild frying or bell pepper, chopped
- 2 - 3 small ribs celery with leafy tops, chopped
- 1 onion, chopped
- 4 cloves garlic, thinly sliced
- 1 jalapeno or fresno chile pepper, thinly sliced
- 1/4 cup dry sherry or white wine
- 1 (15 oz.) diced or crushed tomatoes
- 1 1/2 cups chicken stock
- 1/2 cup flat-leaf parsley
- 1/4 cup sliced pimiento-stuffed olives
- crusty bread, for mopping

INSTRUCTIONS

1. In a large skillet or dutch oven, heat the oil over medium-high heat. Season the chicken with salt and pepper; add to the skillet and cook, turning once, until browned, about 10 minutes. Transfer to a plate.
2. Add the chorizo to the skillet and cook for 1 minute. Add the frying pepper, celery, onion, garlic and chile. Cover partially and cook until the vegetables are just softened, about 3 minutes.
3. Stir in the sherry and cook, stirring up any browned bits.
4. Add the tomatoes, stock and chicken to the pan. Partially cover and simmer until cooked through, 15 minutes. Stir in the parsley and olives.

CHICKEN WITH PRUNES

INGREDIENTS

- 1/2 cup dried pitted prunes
- 1/4 cup sherry vinegar
- 1 teaspoon brown sugar
- 4 skin-on, bone-in chicken thighs, patted dry
- Salt and pepper
- 1 tablespoon vegetable oil
- 1 onion, sliced
- 2 cups chicken broth
- 1/3 cup heavy cream
- 2 cups cooked long-grain rice, such as basmati

INSTRUCTIONS

1. In a small bowl, toss the prunes with the vinegar and brown sugar. Let marinate for at least 10 minutes.
2. Meanwhile, season the chicken thighs with salt and pepper. In a large skillet or dutch oven, heat the oil over medium-high heat.
3. Add the chicken and cook, turning once, until browned, about 8 minutes; transfer to a plate.
4. Discard all but 1 tablespoon of fat and lower the heat to medium. Add the onion and cook, stirring, until soft and golden, about 5 minutes.
5. Add the prune-vinegar mixture and return the chicken thighs to the pan. Add the chicken broth and simmer until the chicken is cooked through and the liquid is reduced by half, about 20 minutes. Stir in the cream.
6. Divide the rice and chicken thighs between 2 plates and spoon the sauce on top.

BUTTER CHICKEN

INGREDIENTS

- 450g boneless and skinless chicken thighs

MARINADE

- 2tsp garlic paste
- 2tsp ginger paste
- 1tsp garam masala
- 150g pot natural yogurt

SAUCE

- 1tbsp vegetable oil
- 1 large onion, sliced
- 2tsp garlic paste
- 2tsp ginger paste
- 1tsp garam masala
- ¼tsp crushed saffron threads or 1tsp paprika
- 1 cinnamon stick
- 500g passata
- 150ml hot chicken stock
- 75g butter, melted

- 50g cashew nut butter
- juice of 1 lime
- handful fresh coriander

INSTRUCTIONS

1. Put the chicken into a plastic food bag with the marinade ingredients and leave for a good hour.

SAUCE

2. Heat the vegetable oil in a large sauté pan and gently cook the onion for 15 mins, or until really dark brown. Add the garlic and ginger pastes and spices, and stir for 1 min. Pour in the passata and stock, and simmer for 20 mins.
3. Heat the grill to medium-high. Put the chicken on a rack set over a foil-lined tray and grill for 10-15 mins, turning, until cooked through. Set aside to rest, then slice.
4. Remove the cinnamon stick, then purée the sauce. Add the melted butter, cashew nut butter and chicken. Season to taste with fresh lime and garnish with fresh coriander.

BRUSCHETTA CHICKEN BREASTS

INGREDIENTS

- 1 can (19 fl oz/540 ml) diced tomatoes with garlic and olive oil, undrained
- 1-1/4 cups shredded mozzarella cheese, divided
- 1/4 cup chopped fresh basil
- 1 pkg. (120 g) stove top stuffing mix for chicken
- 8 small boneless skinless chicken breasts (2 lb./900 g), pounded to 1/4-inch thickness
- 1/3 cup roasted red pepper with parmesan dressing

INSTRUCTIONS

1. Heat oven to 350ºF.
2. Mix tomatoes, 1/2 cup cheese and basil in medium bowl. Add stuffing mix; stir just until moistened.
3. Place chicken breasts, top sides down, on cutting board. Spread chicken with stuffing mixture.
4. Starting at 1 narrow end, tightly roll up each breast. Place, seam sides down, in 13x9-inch baking dish; drizzle with dressing.
5. Bake 40 min. or until chicken is done (170°F). Sprinkle with remaining cheese; bake 5 min. or until melted.

CHICKEN POT PIE

INGREDIENTS

- 1 cup potato, diced
- 1 cup onion, diced
- 1 cup celery, diced
- 1 cup carrot, diced
- 1⁄3 cup melted margarine
- 1⁄2 cup all-purpose flour
- 2 cups chicken broth
- 1 cup half-and-half
- 1 teaspoon salt
- 1⁄4 teaspoon pepper
- 4 cups chicken, cooked and chopped
- 2 pie crusts

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Saute onion, celery, carrots and potatoes in margarine for 10 minutes.
3. Add flour to sauteed mixture, stirring well, cook one minute stirring constantly.
4. Combine broth and half and half.
5. Gradually stir into vegetable mixture.
6. Cook over medium heat stirring constantly until thickened and bubbly.
7. Stir in salt and pepper; add chicken and stir well.
8. Pour into shallow 2 quart casserole dish and top with pie shells.
9. Cut slits to allow steam to escape.
10. Bake for 40-50 minutes or until pastry is golden brown and filling is bubbly and cooked through.

CHICKEN KIEV

INGREDIENTS

- 4 rashers of smoked streaky bacon
- olive oil
- 4 x 150g skinless chicken
- 3 tablespoons plain flour
- 2 large free-range eggs
- 150g fresh breadcrumbs
- sunflower oil
- 2 large handfuls of baby spinach , or rocket
- 2 lemons

BUTTER

- 4 cloves of garlic
- ½ a bunch of fresh flat-leaf parsley (15g)
- 4 knobs of unsalted butter,at room temperature
- 1 pinch of cayenne pepper

BROCCOLI MASH

- 800g potatoes
- 1 head of broccoli

- 1 knob of unsalted butter

INSTRUCTIONS

1. Fry the bacon in a pan on a medium heat with a tiny drizzle of olive oil, until golden and crisp, then remove.

BUTTER

1. Peel the garlic, then finely chop with the parsley leaves and mix into the softened butter with the cayenne. Firm up in the fridge.

CHICKEN

2. Pulling back the loose fillet on the back of the breast – put your knife in the opposite direction and slice to create a long pocket.

3. Open the pocket up with your fingers, cut the chilled butter into four and push one piece into the pocket, then crumble in a rasher of crispy bacon.

4. Fold and seal back the chicken, completely covering the butter and giving you a nice neat parcel. Repeat with the 3 remaining breasts.

5. Preheat the oven to 180°C/350°F/gas 4.

6. Place the flour in one shallow bowl, whisk the eggs in another, and put the breadcrumbs and a pinch of seasoning into a third.

7. Evenly coat each chicken breast in flour, then beaten egg, letting any excess drip off, and finally, turn them in the breadcrumbs, patting them on until evenly coated.

8. Shallow-fry in 2cm of sunflower oil on a medium to high heat for a couple of minutes on each side, or until lightly golden, then transfer to a tray and bake in the oven for 10 minutes, or until cooked through.

9. Meanwhile, peel and roughly chop the potatoes and cook in a large pan of boiling salted water for 12 to 15 minutes, or until tender.

10. Chop up the broccoli and add it to the potatoes for the last 8 minutes. Drain and leave to steam dry, then return to the pan and mash with a knob of butter and a pinch of salt and pepper.

11. Divide the mash between your plates and place a Kiev on top of each portion. Lightly dress the spinach leaves or rocket in a little oil and lemon juice, then sprinkle over the top as a salady garnish. Serve with a wedge of lemon on the side.

QUESADILLA

INGREDIENTS

- 1 lb(s) chicken breast, cut into 1/4-inch strips
- 1 cup bitter orange juice
- 2 cloves garlic, minced
- 1 tsp dried Mexican oregano
- 1 tsp ground cumin
- 2 tsp vegetable oil
- salt, to taste
- 1 red onion, thinly sliced
- 2 serrano peppers, thinly sliced
- 2 cups jack cheese, grated
- ½ cup sweet thai chili sauce
- 4 8-inch flour tortillas, preferably fresh from a bakery

INSTRUCTIONS

1. Mixing the orange juice, garlic, oregano and cumin together in a medium sized bowl. Slowly whisk in the oil and season well with salt. Add the chicken and allow to marinate for at least 30 minutes but no more than an hour.
2. After the chicken has marinated remove and allow some of the excess liquid to drain. Heat a large sauté pan over a medium high heat and add just enough oil to cover the pan and cook the chicken through (about 5 minutes).
3. Remove the chicken from the pan and add the onions and peppers and more oil if needed and sauté until the onions are lightly caramelized. Set onion and pepper mix aside but keep warm.
4. In a clean pan over a medium heat, add a bit of oil or melt a small amount of butter and place the tortilla in the pan. Evenly sprinkle a ½ cup of Jack cheese over the tortilla. Allow the cheese to melt and place some of the chicken, onions and peppers and about 2 tablespoons of the sweet Thai chili over the quesadilla.
5. Fold the tortilla in half and make sure that it is nicely toasted on both sides and the cheese is completely melted. Cut the quesadilla in half and serve with chips and salsa.

CHICKEN PICCATA

INGREDIENTS

- 4 boneless skinless chicken breasts
- 1/2 cup all-purpose flour
- salt and pepper
- 5 tablespoons olive oil
- 4 tablespoons butter
- 2 garlic cloves, minced
- 2 tablespoons capers, rinsed and drained
- 1/2 cup dry white wine
- 1 cup chicken broth
- 4 tablespoons freshly squeezed lemon juice
- 2 tablespoons chopped parsley
- cooked pasta

INSTRUCTIONS

1. Using a mallet, pound the chicken breasts until slightly flatten. Season with salt and pepper, and dredge both sides of chicken in flour. Shake off the excess flour.
2. Melt 2 tablespoons of butter and oil in a large skillet. Fry chicken breasts in hot oil, about 5 minutes each side, until cooked through and golden brown in color. Transfer chicken breasts to a plate.
3. Add the remaining butter to the skillet, add garlic and capers. Add lemon juice, wine, and chicken stock, bring to boil, scraping off the brown bits from the skillet. Season with salt and pepper.
4. Return chicken breasts to the skillet. Cook for another 5 minutes until the sauce is slightly reduced. Transfer chicken to a large plate, pour the sauce over the chicken and sprinkle with chopped parsley. Serve with cooked pasta.

QUINOA CHICKEN

INGREDIENTS

- 1/2 cup water
- 1/2 cup uncooked quinoa, divided
- 1/2 cup extra-aged goat cheese, grated and divided
- 1 1/4 tsp Italian seasoning
- 1/4 tsp garlic powder
- salt/pepper to taste
- 1 large egg white
- 1/2 lb chicken breasts (2 medium breasts)
- sliced roasted red peppers, for garnish
- sliced fresh basil, for garnish

INSTRUCTIONS

1. Bring 1/2 cup of water to a boil and stir in 1/4 cup of the uncooked quinoa. Cover, turn the heat to low and cook until all the water is absorbed (about 15 minutes.) Set aside to let the quinoa cool.
2. Preheat your oven to 400 degrees and lightly grease a baking sheet with cooking spray. Set aside
3. Place the remaining 1/4 cup of uncooked quinoa into a small food processor and process until ground into a fine flour. Pour the quinoa flour into a large, shallow plate.
4. Transfer the cooled, cooked quinoa into a large bowl and add in 1/4 cup of the grated goat cheese, the Italian seasoning, garlic powder, and season to taste with salt and pepper. Mix well and pour into a large, shallow plate.
5. Pour the egg white into a large shallow plate.
6. Dredge each breast into the quinoa flour, pressing to get it evenly coated. Then, transfer each breast into the egg white, also making sure to evenly coat it.
7. Transfer the breasts into the cooked quinoa/cheese mixture, really making sure to coat each side.
8. Place the breasts onto the prepared baking sheet and lightly spray with cooking spray.
9. Bake until lightly golden brown and crispy, about 20-25 minutes.
10. Turn the oven to high broil, sprinkle the remaining 1/4 cup of grated cheese on the chicken and broil until melted, only about 2 minutes.
11. Garnish with sliced roasted red pepper and basil.

ENCHILADAS

INGREDIENTS

- 1-1/2 cups verde salsa, divided
- 4 cups shredded cooked chicken
- 12 corn tortillas (6 inch), warmed
- 1 cup shredded four cheese

INSTRUCTIONS

1. Heat oven to 350°F.
2. Pour half the salsa into a 13x9-inch baking dish sprayed with cooking spray.
3. Toss chicken with dressing; spoon 1/3 cup down center of each tortilla, then roll up. Place, seam sides down, over salsa in dish.
4. Cover with remaining salsa. Top with cheese.
5. Cover.
6. Bake 15 to 20 min. or until heated through.

CHICKEN MEATBALLS

INGREDIENTS

4 tablespoons olive oil, divided 2 celery stalks, finely minced ½ white onion, finely minced 1 egg, lightly beaten

1 tablespoon mustard

1 pound ground chicken

1 cup bread crumbs

1 teaspoon salt

½ teaspoon freshly ground black pepper 6 tablespoons butter

¾ cup Buffalo-style hot sauce 1 cup blue-cheese dressing

INSTRUCTIONS

1. In a small skillet, heat 1 tablespoon of the olive oil over medium heat. Add the celery and onion, and cook until tender, 3 to 4 minutes. Let cool to room temperature.
2. In a medium bowl, mix the cooled celery mixture with the egg, mustard and ground chicken to combine. Add the bread crumbs, salt and pepper; mix to combine.
3. Form the mixture into 1-inch balls. Heat the remaining 3 tablespoons olive oil over medium heat. Add the meatballs and cook until golden brown all over, 2 to 3 minutes per side.
4. Shake the pan to roll the meatballs around in the hot oil.
5. In a medium pot, melt the butter over medium heat. Add the hot sauce and whisk to combine until smooth. Toss the meatballs in the sauce to coat.
6. Serve the meatballs warm with a side of blue-cheese dressing.

BACON WRAPPED CHICKEN

INGREDIENTS

- 4 chicken breasts
- 8 slices of bacon
- ½ cup Dijon mustard
- ½ cup honey
- 2 tbsp. chopped fresh rosemary
- juice of one lemon
- 2 tbsp. olive oil
- kosher salt
- black pepper

INSTRUCTIONS

1. Preheat your oven to 400ºF.
2. Chop the rosemary.Juice the lemon.
3. In a small mixing bowl combine Dijon, honey, rosemary and lemon juice. Mix these ingredients together.
4. Wrap each chicken breast with two slices of bacon. Heat olive oil in a cast iron skillet over medium-high heat. Add the bacon wrapped chicken. Sprinkle with kosher salt and black pepper and let cook for about 3-5 minutes on each side or until bacon starts to crisp.
5. Remove from the heat. Take the sauce and pour it over the bacon wrapped chicken breasts.
6. Place the chicken in the oven and bake uncovered for 35-40 min.

CHICKEN RISOTTO

INGREDIENTS

cooking oil spray

150g chicken tenderloins

1 small onion, finely chopped

3/4 cup salt-reduced chicken stock

1/2 cup arborio rice

1 cup frozen peas

2 tablespoons grated parmesan cheese

black pepper, to season

INSTRUCTIONS

1. Spray a frying pan with oil. Cook chicken over a medium heat for 3-4 minutes each side or until cooked through. Transfer to a plate.
2. Add onion to pan. Cook until soft. Add stock and rice to pan. Simmer for 10 minutes, stirring, until rice is tender and liquid has evaporated. Stir in peas and cheese. Cook for 1 minute.
3. Transfer risotto to a serving plate. Top with chicken, season with pepper and serve.

CHICKEN WITH CUCUMBER & TOMATO SALAD

INGREDIENTS

MARINADE

- ⅓ cup plain yogurt
- ⅓ cup olive oil
- 2 tablespoons fresh lemon juice
- 1 tablespoon finely chopped fresh oregano leaves
- 1–2 tablespoons harissa
- 1 teaspoon kosher salt
- 1 tablespoon finely chopped garlic
- 4 boneless, skinless chicken breast halves

SALAD

- 1 tablespoon red wine vinegar
- 1 teaspoon finely chopped fresh oregano leaves
- ½ teaspoon finely chopped garlic
- ⅛ teaspoon salt
- ⅛ teaspoon freshly ground black pepper
- 3 tablespoons olive oil

- ½ english cucumber, cut into thin half-moons
- 2 cups red and/or yellow cherry tomatoes, each cut in half
- ⅔ cup oil-cured black olives, each cut in half
- 2 tablespoons roughly chopped fresh mint leaves
- cooked rice or warm pita bread

INSTRUCTIONS

1. In a medium bowl whisk the marinade ingredients. Add the chicken and turn to coat.
2. Cover and refrigerate for 1 to 8 hours, turning the chicken occasionally. Allow the chicken to stand at room temperature 15 to 30 minutes before grilling.
3. Prepare the grill for direct cooking over medium heat (350° to 400°F).
4. In a large bowl whisk the vinegar, oregano, garlic, salt, and pepper. Slowly add the olive oil, whisking constantly. Add the cucumber, tomatoes, olives, and mint.
5. Thread the chicken onto the skewers leaving a very small space between each piece and making sure each piece is spread as flat as possible. Grill the skewers over direct medium heat, with the lid closed, until the chicken is firm, 8 to 10 minutes, turning two or three times. Serve the skewers warm with the salad and rice or pita bread.

CHASSEUR CHICKEN

INGREDIENTS

- 2tbsps olive oil
- Flour for coating
- 1 small chicken jointed into 8 pieces or 8 chicken thigh portions
- 2 shallots, very finely chopped (100g)
- 50ml brandy, optional, 100ml white wine
- 600ml tomato juice
- 250g button mushrooms, peeled and finely sliced
- 3tbsps chopped tarragon
- 2tbsps chopped parsley
- 2 tomatoes, skinned, de-seeded, finely diced
- Sprigs of fresh parsley

INSTRUCTIONS

1. Gently heat 1tbsp olive oil in a large heavy-based frying pan. The oil should be hot but not so hot that it scorches the floured chicken.
2. Spread a layer of flour on a plate or a tray. Flour the chicken pieces, coating them in the flour evenly and thoroughly and shaking off the excess.
3. Add the floured chicken pieces to the hot olive oil, skin side down. Fry the chicken without moving the pieces until golden-brown underneath, around 8–10 minutes; turn over the chicken and fry until browned on the other side.
4. Add the finely chopped shallot to the chicken pieces in the frying pan, placing them under the chicken so that the shallot cooks.
5. Cook for 2–3 minutes to cook off the alcohol.
6. Add in the wine, again pouring it in round the sides of the pan. Cook for 2–3 minutes so that the alcohol from the wine cooks off and its acidity is reduced.
7. Add the tomato juice. Shake the pan to gently work it in, turning the chicken pieces to coat them in the liquid.
8. Slowly bring to the boil. Add the tarragon to the chicken and simmer for 5 minutes.
9. While the chicken is simmering, heat remaining olive oil, in a separate frying pan.
10. Add in the sliced mushrooms and fry them for 3–5 minutes. Add in the parsley, shaking the pan to mix it in well. Add in the diced tomato, shaking to mix in well.
11. Spoon the mushroom mixture over the chicken pieces, garnish with parsley sprigs and serve at once.

CRUNCHY BAKED CHICKEN

INGREDIENTS

- 1 1-oz. packet salad dressing & seasoning mix
- 1 cup mayonnaise
- ¾ cup unseasoned bread crumbs
- 4 boneless, skinless chicken breast halves

INSTRUCTIONS

1. Preheat the oven to 400°F.

2. In a bowl, add the mayonnaise and salad dressing & seasoning mix and stir until well blended.

3. In a shallow bowl or plate, place the bread crumbs. Dip each breast in the dressing mixture turning on all sides until well-coated.

4. Shake off any excess dressing. Lay the chicken in the bread crumbs and turn until evenly coated.

5. Arrange the chicken on a parchment–lined half-sheet pan. Bake for 20 to 25 minutes until an internal temperature of 165°F or until juices run clear.

CHICKEN AND CREAM CHEESE PIE

INGREDIENTS

- 4 chicken pieces.
- sheet of puff pastry 1 pc.
- cream cheese 3-4 tbsp
- salt and pepper to taste
- chicken egg 1 pc

INSTRUCTIONS

1. Preheat oven to 200 degrees and sprinkle chicken with salt and pepper.
2. On a floured work surface, roll puff pastry sheet and cut it into 4 large square.
3. Lubricate each square test cream cheese. Garlic and fresh herbs can be added to the regular cream cheese, but you can buy cheese filling.
4. Place the squares, smeared with cream cheese, one piece of chicken and form patties. Cut off the excess dough.
5. Whisk the egg with 1 tablespoon water and grease patties. Pay particular attention to seams.
6. Bake the pie for 25 minutes.

SLOW COOKER CHICKEN

INGREDIENTS

- 1 pound boneless, skinless chicken breasts about 2 large breasts
- 2 tablespoons of olive oil
- 3 teaspoons of onion powder
- 2 teaspoons of garlic powder
- 3 teaspoons of chili powder
- 2 teaspoons of cumin
- 1 teaspoon of kosher salt and freshly ground pepper to taste
- 3 cups of low-sodium chicken broth
- 1 15 oz can of diced tomatoes, drained
- 1 14 oz can of black beans, drained and rinsed
- 2 3/4 cups of instant whole grain brown rice
- 1 1/2 cups of cheese

INSTRUCTIONS

1. Place chicken breasts in slow cooker.
2. Pour chicken broth over chicken breasts and stir in canned tomatoes, olive oil, onion powder, garlic powder, chili powder, cumin, salt and pepper.
3. Cook on low for about 4 hours, until chicken reaches 165 degrees.
4. Remove chicken breasts from slow cooker.
5. Turn slow cooker to high and stir in instant rice and black beans.
6. Let cook 30-45 minutes on high, or until rice is tender.
7. Add chicken back in, top with cheese and let cook a few minutes longer until cheese is melted.
8. Serve with fresh diced tomatoes, sour cream, green onions, avocados or guacamole.

BAKED CHICKEN

INGREDIENTS

- 3 tablespoons honey
- 1/4 cup dijon mustard
- 1 tablespoon dijon mustard
- 2 tablespoons oil
- 2 tablespoons lemon juice
- 1 tablespoon white miso paste
- 1 clove garlic, minced
- 1 pound boneless and skinless chicken, optionally cut into strips
- salt and pepper
- 1/2 cup flour
- 2 cups cheddar cheese crackers, crushed

INSTRUCTIONS

1. Mix the honey, mustards, oil, lemon juice, miso and garlic, season with salt and pepper and divide in half.
2. Season the chicken with salt and pepper, dredge in the flour, shake off excess, dip in half of the dressing, shake off excess, press into the cheddar cheese crackers crumbs and place on a wire cooling rack on a baking sheet.
3. Bake in a preheated 400F/200C oven until cooked (165F) and golden brown, about 15-25 minutes, depending on the size of the chicken breasts.
4. Serve with remaining dressing.

SWEET POTATO CHICKEN THIGHS

INGREDIENTS

- 3 lb skinless, boneless chicken thighs, fat trimmed
- 1 tsp. each Kosher salt and freshly ground pepper
- 2 Tbsp. paprika
- 2 Tbsp. olive oil
- 3-4 cloves pressed garlic
- 1 medium onion, finely chopped
- 2 lbs. sweet potatoes, in 1-inch chunks
- 2 cups baby carrots
- 2 Tbsp. flour
- 1 1/2 cups chicken broth
- 1 cup apple juice
- 1 1/2 Tbsp. fresh rosemary, finely chopped

INSTRUCTIONS

1. In a ziplock bag, combine about 2 tbsp paprika, and 1 tsp. each of salt and pepper. Mix together and add 4-5 pieces of chicken at a time, lightly shaking. Pull the chicken pieces out and put on a large plate. Repeat the process until all the chicken has been coated.
2. In a large heavy frying pan, heat the oil over medium-high heat. Add the chicken and cook until brown, about 2 minutes on each side. Transfer the chicken to a plate. Repeat the process until all the chicken has been lightly cooked.
3. Add the garlic and onion to the frying pan, stirring for about 2 minutes. Add the potatoes and carrots. Sprinkle with salt and pepper and sauté for about 5-6 minutes.
4. Gently whisk the flour into the apple juice. Gradually pour into the vegetable mixture. Bring to a boil, stirring frequently. Add the chicken stock; stir. Return the chicken to the pan and bring to a boil.
5. Cover the pan, and reduce the heat to medium-low, simmering until the chicken and vegetables are cooked. Cook for about 35 minutes.
6. Right before serving, stir the chicken and vegetables; add in the rosemary. Taste and adjust the seasoning with more salt and pepper.

GARLIC CHICKEN

INGREDIENTS

- 1 clove garlic
- 1 lemon
- 6 saltine crackers
- 2 tablespoons butter
- 4 sprigs of fresh Italian parsley
- sea salt
- freshly ground black pepper
- 2 heaped tablespoons all-purpose flour
- 1 large free-range egg
- 2 skinless higher-welfare chicken breast fillets
- olive oil

INSTRUCTIONS

1. Peel the garlic and zest the lemon.
2. Put your crackers into a food processor with the butter, garlic, parsley sprigs, lemon zest and a pinch of salt and pepper.
3. Whiz until the mixture is very fine, then pour these crumbs on to a plate.
4. Sprinkle the flour on to a second plate.
5. Crack the egg into a small bowl and beat with a fork.
6. Lightly score the underside of the chicken breasts.
7. Put a square of plastic wrap over each one and bash a few times with the bottom of a pan until the breasts flatten out a bit.
8. Dip the chicken into the flour until both sides are completely coated, then dip into the egg and finally into the flavored crumbs.
9. Push the crumbs on to the chicken breast.
10. Preheat your oven to its highest temperature (240°C/475°F/gas 9), place your chicken on a sheet pan and cook for 15 minutes.
11. Serve the chicken breasts whole, or cut them into strips and pile them on a plate. Add a lemon wedge for squeezing over, and a tiny sprinkling of salt. Serve with fresh salad or simply dressed veggies.

CHICKEN & MOZZARELLA PASTA

INGREDIENTS

- 3 large garlic cloves, minced
- 1 small jar (3-4 oz) sun-dried tomatoes in oil
- 1 lb chicken breast tenders
- salt
- paprika
- 1 cup half and half
- 1 cup mozzarella cheese, shredded
- 8 oz penne pasta
- 1 tablespoon basil
- 1/4 teaspoon crushed red pepper flakes
- 1/2 cup reserved cooked pasta water
- salt, to taste

INSTRUCTIONS

1. In a large pan, on high heat, sautee garlic and sun-dried tomatoes (drained from oil) in 2 tablespoons of oil for 1 minute until garlic is fragrant.
2. Remove sun-dried tomatoes from the pan, leaving the oil, and add chicken tenders, salted and lightly covered in paprika and cook on high heat for 1 minute on each side. Remove from heat.
3. Cook pasta according to package instructions. Reserve some cooked pasta water. Drain and rinse the pasta with cold water.
4. Slice sun-dried tomatoes into smaller bits and add them back to the skillet with chicken. Add half and half and cheese to the skillet, too, and bring to a gentle boil. Immediately reduce to simmer and cook, constantly stirring, until all cheese melts and creamy sauce forms. Add cooked pasta to the skillet with the creamy sauce, and stir to combine. Add 1 tablespoon of basil, and at least 1/4 teaspoon of red pepper flakes. Stir to combine.
5. Add about 1/2 cup reserved cooked pasta water because the creamy sauce will be too. This will water down the thickness of the cheese sauce and make it creamier. Immediately, season the pasta with salt and more red pepper flakes, to taste, if needed. Let it simmer for a couple of minutes for flavors to combine.

ORANGE CHICKEN

INGREDIENTS

CHICKEN BREAST

- 5-6 cuts
- sesame oil
- 140 Milliliters
- Black pepper
- 1 Tablespoons
- Salt
- 1 tsp
- Atsuete powder
- 2 Tablespoons

COAT THE CHICKEN

- Red bell pepper
- 1 pc
- sliced in strips
- ginger
- 1/2 pc
- chopped
- Sesame seeds
- 1 tbsp

INSTRUCTIONS

1. Marinate the chicken with 60 ml sesame oil, black pepper powder, salt and atsuete powder
2. Your marinade should be dry and oily because of sesame oil, cover with plastic wrap and refrigerate for an hour or your choice of time
3. Dab your chicken with toasted sesame seeds
4. Heat pan, add 80 ml sesame oil
5. Add the ginger, red bell pepper, and the chicken, put on a very low heat and cover to steam for 5-8 minutes
6. Flip the chicken on the other side without mixing. Cook for another 3-5 minutes and cover the pan to steam
7. Plate the chicken with some freshly chopped scallions, and some ore toasted sesame seeds.

GRILLED CHICKEN

INGREDIENTS

- chicken breasts
- marinade
- 4-5 tbsp soy sauce
- 3 tablespoons oil
- 1clove garlic
- 1 tsp honey / 1 tsp brown sugar

INSTRUCTIONS

1. Mix all the marinade ingredients. Put in the marinade the chicken breasts.
2. Leave at least 2 hours (can be overnight). Fry from 2 sides in a frying pan grill.

CHICKEN THIGHS WITH ARTICHOKES

INGREDIENTS

- 4 to 6 boneless chicken thighs
- salt and fresh ground pepper, to taste
- 1 tablespoon dried oregano
- 1 jar (14.75-ounces) Artichoke Hearts, drained,
- 1 bag (3.5-ounces) dried tomatoes
- 4 cloves garlic, minced
- ½ cup artichoke hearts liquid
- 3 tablespoons chopped fresh parsley

INSTRUCTIONS

1. Spray 5 to 6-quart crock pot/slow cooker with cooking spray.
2. Season chicken thighs with salt, pepper, and dried oregano; add to slow cooker in one layer.
3. Add artichoke hearts and sun-dried tomatoes over the chicken; sprinkle with garlic.
4. Take a ½ -cup of the liquid from the jar with the artichoke hearts and pour it over the top.
5. Cover; cook on high for 4 to 4-1/2 hours, or on low for about 6 hours.
6. Transfer to serving plates.
7. Sprinkle with fresh parsley.

CHICKEN FINGERS

INGREDIENTS

- 1 lb chicken tenderloins
- 1/4 cup flour
- 2 eggs, lightly beaten
- 1 cup salt and vinegar potato chips, crushed
- 1/2 tsp ground black pepper

INSTRUCTIONS

1. Place rimmed baking sheet in oven. Preheat oven, with baking sheet inside, to 375 degrees.
2. Place flour in a shallow dish and stir in pepper. Place crushed potato chips in a separate shallow dish.
3. Roll chicken tenderloins in flour. Shake off excess. Dip into eggs.
4. Roll in potato chip crumbs. Place on parchment paper or foil. After all chicken tenderloins are coated, transfer to hot baking sheet.
5. Bake chicken fingers in oven for 15 minutes or until cooked through and lightly browned.

KALE & CHICKEN STEW

INGREDIENTS

- 2 tbsp olive oil, divided
- 1 large onion, chopped
- 4 garlic cloves, minced
- ½ cup corn starch
- salt and pepper
- 1.5 lb boneless skinless chicken thighs, cut into small pieces
- 1 liter (4 cups) chicken broth
- 375 ml (1.5 cups) water
- 2 tbsp mustard
- 1lb small white potatoes, halved
- 150g (8 cups) kale, chopped

INSTRUCTIONS

1. Choose a large heavy bottomed pan for the stew and heat 1 tbsp oil in it.
2. Add the onions to the pan and saute on a medium heat until they soften, it takes about 5 minutes, in the last minute add the crushed garlic cloves. Remove the onions to a plate once they are done.
3. Place the cornstarch into a bowl and season with 1 tsp each of salt and pepper, add the chopped chicken pieces, mix the chicken in with the cornstarch so that it is well coated.
4. Add the remaining oil to the pan and heat to medium high, then cook the chicken until browned, about five minutes or so.
5. Return the onions to the pan along with the chicken broth, dijon mustard and water. Using a wooden spoon make sure you scrape up all the browned bits of chicken from the base of the pan and into the broth.
6. Now add the potatoes and cover and simmer for about 30 minutes. Add in the kale and mix it in to the stew. Cover the pan and cook for a further 10 minutes.
7. Taste and adjust seasoning if needed, serve hot.

CRISPY BUTTERMILK FRIED CHICKEN

INGREDIENTS

MARINATED CHICKEN

- 12 chicken drumsticks
- 2 cups buttermilk
- 1 tsp coarse salt

COATING

- 2 cups all purpose flour
- 2 tbsp dried parsley
- 1 tbsp paprika
- 2 tsp baking powder
- 2 tsp kosher salt
- 1 tsp garlic powder
- canola or peanut oil, for frying

INSTRUCTIONS

1. Whisk salt into buttermilk in a shallow baking dish. Add chicken, turning to coat. Cover and refrigerate, allowing chicken to marinate at least an hour. Bring chicken to room temperature before frying.
2. Meanwhile, add all ingredients for coating into a large zippered freezer bag and shake to combine.
3. Heat oil in a deep fryer to 350oF, or 3/4" deep in a large cast iron skillet. Line a baking sheet with paper towels and place a wire cooling rack on top.
4. Remove chicken a piece at a time from the marinade, letting excess drip off. Add chicken to the bag with flour mixture and shake to evenly coat.
5. Cook chicken in two batches, flipping once, until golden brown and cooked through (165 F internal temperature), 8-12 minutes. Transfer to wire rack in a single layer. Serve hot, or cool completely on the wire racks before refrigerating.

CHICKEN BROCCOLI PASTA

INGREDIENTS

- Noodles – 200g
- Butter – 70 g
- Flour – 50 g
- Chicken broth – 200 ml
- Cheddar – 100 g
- Boiled chicken – 150-200 g
- Broccoli – 1 small inflorescence
- Milk – 100 ml
- Salt and pepper – to taste

INSTRUCTIONS

1. Boil chicken, broccoli steamed until tender. Boil the noodles, drain it and put under cold water.
2. On low heat melt the butter, add the flour, salt, pepper and mix. Increase the heat and gradually pour in the chicken broth. Stirring constantly, bring the mixture to a boil. Reduce the heat, add the grated cheese and stir, wait until it has melted.
3. In a saucepan over low heat mix the noodles, sliced chicken, divided into small florets cabbage and cheese sauce. Add milk to the noodles were not too thick. Warm pasta and serve immediately on the table.

CHICKEN WITH TOMATO CAPRESE SALAD

INGREDIENTS

- 2 x 180g free range chicken breast
- 3 sprigs thyme
- 10 baby bocconcini
- 350g heirloom cherry tomatoes
- 1 cup balsamic vinegar
- 2 sprigs basil

INSTRUCTIONS

1. In a bowl combine olive oil, thyme leaves, chicken, salt and pepper. Mix to coat well.
2. Heat a non-stick fry pan or grill pan to a medium-high heat. Cook chicken for 8-10 minutes, turning every 2 minutes.
3. Remove from the pan, cover tightly with foil and rest for 2 minutes.
4. While the chicken is cooking, heat balsamic vinegar in a small saucepan over medium-high heat until boiling. Reduce heat to low and simmer for 8-10 minutes until reduced by half. Remove and set aside.
5. Plate the chicken, then top with tomatoes sliced in half, torn bocconcini and basil leaves.
6. Drizzle with the balsamic reduction.

TURMERIC CHICKEN

INGREDIENTS

- 2 sprigs of fresh oregano
- 1 level teaspoon ground tumeric
- olive oil
- 2 x 120g skinless free-range chicken breasts
- 200g seasonal greens
- 150g wholewheat couscous
- 1 a bunch of fresh mint
- 1 lemon
- 1 tablespoon blanched hazelnuts
- 2 large roasted peeled red peppers in brine , or 4 small ones
- 1 x skinny homemade houmous , or 2 tablespoons natural yoghurt
- hot chilli sauce , optional

INSTRUCTIONS

1. Pick and finely chop the oregano leaves, then place in a bowl with the turmeric, a pinch each of sea salt and black pepper and 2 tablespoons of oil to make a marinade. Toss the chicken in the marinade and leave aside.
2. Blanch the greens in a large pan of boiling water until just tender enough to eat but still vibrant in colour, then drain, reserving the water. In a bowl, just cover the couscous with boiling greens water, season, pop a plate on top and leave for 10 minutes.
3. Pick and finely chop the mint leaves and stir into the fluffy couscous with the juice of half a lemon, then season to perfection. Toast the hazelnuts in a large dry non-stick frying pan on a medium-high heat, removing and crushing in a pestle and mortar once lightly golden.
4. Return the frying pan to a high heat and cook the chicken for 4 minutes on each side, or until cooked through, turning halfway and adding the peppers when you flip the chicken. Reheat the greens, if needed.
5. Serve the chicken with the couscous, peppers, greens and houmous or yoghurt, scattered with the hazelnuts and with a lemon wedge on the side. Drizzle of hot chilli sauce too.

TACO SALAD

INGREDIENTS

CILANTRO CREAM DRESSING

- 1 cup raw cashews (soaked overnight)
- 1/4 cups unsweetened almond milk
- 1/4 cups cilantro
- 1 lime, zest and juice
- 1/2 tsp apple cider vinegar
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/4 tsp sea salt
- 1/4 tsp ground pepper

TACO SALAD

- 8 C romaine lettuce, chopped
- 1/2 C red onion, finely chopped
- 2 C red cabbage
- 1/2 C frozen corn, thawed and drained
- 1/2 black beans, rinsed and drained
- 1 C cherry tomatoes, quartered

- 1 avocado, peeled and diced

SERVING

- organic corn chips
- salsa

INSTRUCTIONS

CILANTRO CREAM

1. In a vitamix or high powered blender combine all the ingredients until smooth and creamy. Refrigerate until ready to use.

TACO SALAD

1. Wash and chop your romaine into bite sized pieces and toss in a mixing bowl with the red onion and 1/2 C of dressing.
2. Put your dressed lettuce into your serving dish and add the red cabbage, tomatoes, and avocado on top.
3. Combine the corn and black beans together and add that to the top of the salad.
4. Drizzle with more cilantro cream dressing. Serve with corn chips and salsa on the side or crumble the chips onto the salad and dollop with salsa.

LEMON CHICKEN PASTA

INGREDIENTS

- 1 pound dry small pasta
- 1 pound boneless, skinless chicken breast, cut into bite-sized pieces
- 1 medium yellow onion, diced small
- 3 cloves of garlic, finely minced
- salt and black pepper
- 2 14.5oz cans cream of chicken soup
- 3/4 cup milk
- 1 tablespoon lemon juice
- 2 tablespoons parmesan cheese, finely grated
- fresh parsley, chopped, for garnish
- 1/2 of a small lemon, sliced, garnish

INSTRUCTIONS

1. Preheat your oven to 400 degrees F and spray a large baking dish with a non-stick spray. Set aside.
2. Bring a large pot of salted water to a rolling boil. Add the pasta, and cook for 5 minutes. Drain and set aside.
3. To a large bowl, combine the partially cooked pasta, chicken, onion, garlic and a heavy dose of salt and black pepper. Toss. Set aside.
4. In a small saucepan, combine the soup and milk. Whisk over low heat until heated though and creamy. Pour the sauce over the pasta mixture and drizzle on the lemon juice. Stir to evenly coat.
5. Pour the mixture into your prepared baking dish, cover with foil and bake for 1 hour. After it has baked, remove the foil, and sprinkle the parmesan cheese on top. Place the dish under the broiler until the cheese is melty. Remove from heat.
6. Garnish with fresh parsley and slices of lemon.

THAI SOUP WITH CRISPY TOFU AND WILD RICE

INGREDIENTS

- 2 tsp coconut oil, divided
- 1 package of extra firm tofu
- 1 cup tamari or soy sauce
- 1 tbsp agave
- 1 tsp toasted sesame oil
- 1 yellow onion, diced
- 2 carrots, peeled and chopped into coins
- 1 bunch scallions, chopped and divided into two piles
- 4 cloves garlic, minced
- 1 inch piece of ginger, peeled and minced
- 1 stalk lemongrass, leave whole and cut an x in the bottom of the root
- 3 cups vegetable broth
- 1 can full fat coconut milk
- zest and juice on 1 lime

FOR SERVING

- cilantro
- peanuts

- 4 cups cooked rice

INSTRUCTIONS

1. Cut tofu into cubes and place them in a medium sized bowl. Mix tamari, agave, and sesame oil together in a small bowl. In a large dutch oven or soup pot heat 1 tsp coconut oil over medium heat. Pour tamari mixture over cubed tofu and toss to make sure each piece is evenly coated.

2. Add tofu to the hot pan and brown on all sides, about 15 minutes. Remove the tofu from the pan and set aside.

3. Heat the remaining 1 tsp coconut oil. Add onion and carrot and cook until soft and fragrant. Add half of the chopped scallions (reserve the rest for garnish), garlic, ginger, and lemongrass. Cook for 2-3 minutes until very fragrant. Add the stock and coconut milk and bring the mixture to a boil. Once boiling, reduce to a simmer and cook for 15 minutes.

4. Remove lemongrass from pan and toss it. Season the soup broth with salt and pepper to taste and add the lime zest and juice. Place a serving of rice in each bowl, pour the soup broth over the rice, and top with tofu, scallions, cilantro, and peanuts.

LENTIL SOUP

INGREDIENTS

- 1 tablespoon olive oil
- 1 large carrot, diced
- 2 large ribs celery, diced
- 1 small yellow onion, diced
- 1/4 teaspoon salt, plus additional to taste
- 1 cup red lentils
- 4 cups water or low-sodium broth
- 1 whole bay leaf
- 2 tablespoons lemon juice from 1/2 large lemon

TOPPING

- olive oil
- yogurt

INSTRUCTIONS

1. In a medium (2-to 3-quart) saucepan, heat the olive oil over medium heat. Add the carrot, celery, onion, and 1/4 teaspoon salt, stir to combine, then cover and let the vegetables sweat until the onions are soft and translucent, about 5 minutes.
2. Add the lentils, water or broth, and bay leaf. Bring up to a boil, then turn the heat down to low and let simmer, covered, until the lentils begin to fall apart, about 20 minutes.
3. Turn off the heat, stir in the lemon juice, and add salt to taste. Ladle into bowls and serve.

MUSHROOM AND SPINACH

INGREDIENTS

FOR CASHEWNUT PASTE

- Cashews - 8-10
- Warm water - 2 tablespoons

FOR SPINACH GRAVY

- Oil - 1 tablespoon
- Onion - 1 cup, roughly chopped
- Ginger - 1 inch piece, chopped
- Garlic - 2 cloves, chopped
- Green chili - 1, chopped
- Tomato - 1 small or 1 cup, roughly chopped
- Spinach or palak - 2 cups, packed, washed

OTHER INGREDIENTS

- Oil - 1 tablespoon
- Cumin seeds - 1 teaspoon
- White button mushrooms - 3 cups, chopped or sliced
- Salt - to taste
- Coriander powder - 1 teaspoon

- Red chili powder - 1 teaspoon
- Garam masala - 1 teaspoon
- Dried fenugreek leaves - 1 teaspoon, lightly crushed

INSTRUCTIONS

1. Soak the cashews in warm water for 10 minutes and then grind into smooth paste. Keep it aside.
2. To make spinach puree. heat 1 tablespoon of oil in a pan on medium heat. Once hot saute onion, ginger, garlic and green chili till onion becomes translucent.
3. Then cook tomatoes in it till they are soft.
4. Then add spinach and cook till leaves are wilted.
5. Let the mixture cool down little bit then grind into smooth puree.
6. In the same pan, heat remaining 1 tablespoon of oil on medium heat. Once hot add cumin seeds. Let them sizzle.
7. Add mushrooms and salt. Cook for 2-3 minutes.
8. Mix in red chili powder and coriander powder. Cook till mushrooms are cooked and tender.
9. Stir in spinach puree. Add water if needed to make gravy consistency. Let it come to a boil.
10. Stir in cashew nut paste.
11. Add garam masala and kasoori methi (Dried fenugreek leaves).

ONION QUESADILLAS

INGREDIENTS

- 2 large tortillas
- 1 medium white onion
- 1-tablespoon brown sugar
- 1 tomato
- 1 avocado
- 2 tablespoons chopped coriander + extra whole leaves
- 1-teaspoon garlic paste
- 1 chopped red chilli
- 3 – 1 cup grated vegan cheese

INSTRUCTIONS

1. Begin by mashing the avocado in a bowl and add the garlic paste, chopped coriander and chopped chilli. Slice the tomato into rounds and set aside along with the avocado.
2. Peel and slice the onion. Heat a large frying pan on a medium heat then add a 1 tablespoon of oil. Place the onion slices in the pan and cook for 5-6 minutes. Stir frequently as the onions start to soften.
3. After 5-6 minutes, sprinkle the brown sugar into the pan and add a pinch of salt. Allow the sugar to melt before stirring. Once the sugar has melted, stir the onions so they are well coated in the caramel.
4. Set the onions aside and begin preparing the tortillas.
5. Spread the avocado mixture on half of each tortilla
6. Top the avocado with the tomato slices, grated vegan cheese and a generous helping of caramelised onion. Close the tortilla and toast in a dry pan on medium heat for 2-3 minutes on either side. Remove the quesadilla from the pan and cut into halves or quarters.

STUFFED TOMATOES

INGREDIENTS

- 12 cocktail tomatoes
- 1/4 cup frozen chopped spinach, thawed
- 2 tablespoons crumbled feta
- 2 tablespoons red onion, finely chopped
- 1 tablespoon pine nuts, toasted and chopped
- 2 tablespoons whole wheat bread crumbs, divided
- 1 tablespoon butter, melted
- salt
- ground pepper

INSTRUCTIONS

1. Slice off tops of tomatoes and scoop out seeds.
2. In a bowl combine together spinach, feta, pine nuts, 1 tablespoon of bread crumbs and onion. Season to taste with truffle salt and pepper and combine well.
3. Reserve one tablespoon of this mixture. Stuff the tomatoes with the rest of the filling.
4. Combine the reserved tablespoon of filling with the other tablespoon of bread crumbs and the melted butter.
5. Combine well and top each tomato with a small amount of topping.
6. Broil 2-3 minutes.

SOUR SOUP

INGREDIENTS

- 2 tablespoons cornstarch + 3 tablespoons water
- 400g chicken broth or vegetable broth
- 1 1/2 cups water
- 8 oz soft tofu, cut into strips
- 6 oz white button mushroom, stems trimmed and caps quartered
- 3 tablespoons soy sauce
- 2 1/2 tablespoons Chinese vinegar, apple cider vinegar or rice wine vinegar
- 1 teaspoon dark soy sauce
- 3 dashes ground white or black pepper
- 1 egg, beaten

INSTRUCTIONS

1. Add the cornstarch and water together, stir to combine well. Set aside.
2. Add the chicken or vegetable broth and water to a medium-sized soup pot on medium heat. Bring it to boil.
3. Add the tofu and white button mushrooms, cook for 2 minutes. Add the soy sauce, vinegar, dark soy sauce, and black pepper. Stir to combine well. Add in the cornstarch mixture, stir continuously to thicken the soup. Turn off the heat.
4. Swirl the beaten eggs into the soup, count to 10, and then use a pair of chopsticks to stir in a clockwise direction, for 3 times.

PASTA WITH GRILLED CHICKEN

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1/2 tsp salt
- 1/2 tsp pepper
- 16 oz farfalle pasta
- 1 cup basil pesto
- 1 cup cherry tomatoes, halved
- 1/4 cup fresh basil, cut into thin strips
- PARMESAN CHEESE (FOR TOPPING)

INSTRUCTIONS

1. Season the chicken breasts with salt and pepper.
2. Grill the chicken over medium-high heat for 5-7 minutes per side, or until completely cooked. Transfer chicken to a cutting board and slice into strips.
3. Meanwhile, boil the pasta until “al dente” according to the package instructions.
4. Rinse and drain pasta and set aside
5. Using a large bowl, mix together the pesto, pasta and chicken. Stir until well combined and place in the refrigerator until chilled.
6. Stir in the cherry tomatoes and fresh basil immediately before serving.
7. Finish with freshly grated Parmesan cheese .

VEGETARIAN TACO SALAD

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, chopped
- 2 ears corn, kernels cut off
- 8 oz. tempeh, cubed
- 1 (15 oz.) can kidney beans, rinsed and drained
- 1 tablespoon taco seasoning
- 8 oz. romaine lettuce salad
- 1 avocado, peeled, pitted, and sliced
- 1 cup halved cherry tomatoes
- 1/4 cup grated sharp white cheddar cheese
- 1/4 cup fresh cilantro, chopped
- 1 lime, sliced for garnish
- 1 bag tortilla chips

INSTRUCTIONS

1. Heat olive oil in a large skillet over medium high heat.
2. Add onion and saute until starting to brown, about 7 minutes. Add corn kernels and tempeh, and saute another 2 minutes, or until corn is tender. Add beans, taco seasoning and 1 tablespoon water and saute another minute. Remove from heat and let cool slightly or until room temperature.
3. Place lettuce in a large serving bowl.
4. Pile tempeh mixture on top. Arrange avocado, tomatoes, cheese, and cilantro on top of tempeh mixture. Garnish with lime wedges and serve with chips and dressing.

RAVIOLI WITH ASPARAGUS AND WALNUTS

INGREDIENTS

- 1 - 8 oz package of fresh ravioli
- 1 pound of asparagus
- 1 half lemon
- 2 tbs butter
- 1 cup walnut pieces
- 2 tbs minced parsley
- 6 twists of pepper
- 2 tbs grated parmesan plus some to serve at the table.

INSTRUCTIONS

1. Bring a large pot of water to a boil.
2. Chop your asparagus into. Mince parsley, squeeze lemon and measure out walnuts and butter.
3. In a large sauce pan, melt 2 tbs of butter over medium heat until frothy. Add chopped asparagus to the pan, stir slightly to coat asparagus with butter and cover with the pan with a lid.
4. The asparagus should be slightly damp when adding it to the pan. The pan should only be on medium heat so you don't burn the butter or the asparagus. Cook for 4 to 5 minutes - depending on thickness of asparagus.
5. While asparagus is cooking, add ravioli to boiling water and cook as per the package instructions. Drain when done and add to a bowl.
6. When asparagus is done, remove asparagus with a slotted spoon. There will be some browned butter left in the bottom of the pan. Add asparagus to the bowl of ravioli.
7. Add lemon juice and 6 twists of black pepper to the pan with the remaining browned butter and bring to a boil and stir for 30 seconds. Pour the butter lemon sauce over cooked ravioli and asparagus.
8. Add walnuts, parsley and 2 tbs parmesan cheese - toss gently to combine.

ROASTED CAULIFLOWER WITH PINE NUTS

INGREDIENTS

- 1 head of cauliflower, chopped
- 3 tablespoons olive oil
- 2 tablespoons unsalted butter, melted
- black pepper
- garlic powder
- salt
- 1 tablespoon pine nuts
- Fresh basil, chopped

INSTRUCTIONS

1. Preheat oven to 425 degrees. Line a baking sheet with aluminum foil.
2. Place all ingredients except for the basil and pine nuts in a large bowl and mix.
3. Dump the seasoned cauliflower onto the baking sheet and roast for 17 minutes. Take the pan out of the oven and sprinkle the pine nuts on top. Place the pan back in the oven and roast an additional 8 minutes.
4. Garnish with chopped fresh basil.

EGG SOUP

INGREDIENTS

- 1 tablespoon peanut oil
- 1/2 teaspoon ginger
- 1 green onion, chopped
- 1/2 pound (200 grams) ground chicken
- 1 tablespoon rice wine
- 1 teaspoon salt or to taste
- 2 cups chicken stock
- 1 to 2 cups frozen corn
- 1/4 cup frozen peas
- 2 tablespoons potato starch
- 3 eggs beaten

INSTRUCTIONS

1. Heat oil in a big pot until warm. Add ginger and white part of green onion. Stir a few times until fragrant.
2. Add ground chicken. Stir and cook until the surface turns white. Add sake and salt. Keep cooking until the chicken is almost cooked through.
3. Add chicken stock and 2 cups water. Turn to high heat. Cook until bringing to a boil. Add frozen corn and peas. Continue to cook until bringing to a boil again.
4. While boiling the soup, combine potato starch with 1/4 cup water in a small bowl.
5. Skim the foam from top of the soup. Turn off the heat.
6. Swirl cornstarch slurry into the soup. Mix well.
7. Put a spatula against one end of the bowl with the egg in it. Slowly drizzle egg into the soup in a swirling motion.
8. Mix the soup again and taste it with a small spoon.
9. Add more salt to adjust seasoning if necessary.

COCONUT CURRY

INGREDIENTS

- 6 cloves garlic
- 2 tablespoons minced ginger
- 2 teaspoons olive oil
- 1 teaspoon each curry powder and chili powder
- 1 teaspoon each turmeric and cayenne pepper
- 5-6 cups peeled, chopped squash
- 1 15-ounce can thick coconut milk
- 3 tablespoons red curry paste
- 3 tablespoons creamy peanut butter
- 1 tablespoon honey
- 2 15-ounce cans fire roasted diced tomatoes
- 11 cup light bulgur, uncooked
- cilantro for topping

INSTRUCTIONS

1. Cook bulgur according to package directions. Set aside.
2. Heat the olive oil in a large skillet over medium heat. Add the garlic and ginger. Saute for 2-3 minutes, until soft and fragrant.
3. Sprinkle the dry seasonings (curry, chili, turmeric, cayenne) over the squash and toss to combine. Pour the coconut milk into the skillet and whisk the curry, peanut butter, and honey into the coconut milk until smooth.
4. Add the seasoned squash and tomatoes. Cover and simmer for 10-15 minutes or until squash is tender but not mushy. Remove from heat and let stand for 10 minutes .
5. Add the bulgur to the skillet and mix well, or serve the curry over individual servings of bulgur. Add chopped cilantro just before serving.

AVOCADO-SPINACH PESTO

INGREDIENTS

FOR THE MUSHROOMS

- 1 tablespoon olive oil
- 8 ounces baby bella mushrooms, de-stemmed and thickly sliced

FOR THE AVOCADO-SPINACH PESTO

- 1 avocado, halved and pitted
- 3 cups baby spinach
- 1 tablespoons raw almonds
- 2 garlic cloves
- 1 lime, halved
- 1 to 1 teaspoon sea salt
- chili flakes, to taste

FOR PASTA

- 4 large zucchini or 8 ounces brown rice fusilli or penne

INSTRUCTIONS

MUSHROOMS

1. Add the olive oil to a large skillet over medium-high heat.
2. Add in the mushrooms and saute for 8-12 minutes, stirring infrequently to allow the mushrooms to turn golden-brown. Remove from stove and set aside.

AVOCADO-SPINACH PESTO

1. Add the flesh of the avocado, spinach, almonds, garlic, juice of the lime, sea salt, and chili flakes to a food processor.
2. Process for 2-3 minutes, stopping to scrape down sides as needed, or until smooth and creamy.

ASSEMBLE

1. Add the zucchini to a large skillet over medium heat, and cook for 5-6 minutes, stirring frequently.
2. Add your zucchini noodles or brown rice pasta to a large bowl. Top with desired amount of pesto, toss to coat, and divide between plates.
3. Top with mushrooms and a sprinkle of sea salt.

ROASTED VEGETABLE QUINOA BOWLS

INGREDIENTS

QUINOA

1. 3 cup quinoa
2. 11 cup water

ROASTED VEGETABLES

1. 2 small zucchini cut into half rounds
2. 1 small Chinese eggplant cut into half rounds
3. 2 cups cauliflower florets
4. 1 cup baby carrots

TAHINI DRIZZLE

- 3 Tbsp tahini
- 1 Tbsp olive oil
- 3 Tbsp water
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp maple syrup
- juice from 1 lemon

GARNISH

- fresh chopped parsley
- lemon wedges
- salt and pepper to taste
- olive oil spray

INSTRUCTIONS

ROASTED VEGETABLES

1. Preheat oven to 350 F (177 C). Line 2 small baking sheets with aluminum foil or silpat.

2. Spray sliced zucchini and eggplant with olive oil, season with salt and pepper and line on one of the baking sheets. S

3. pray cauliflower and carrots with olive oil, season with salt and pepper and line on the second sheet. Roast eggplant and zucchini for 20-25 and cauliflower and carrots for 30 minutes until tender.

QUINOA

1. Wash and drain quinoa and then place it in a pan with 11 cups water. Bring to a boil.

2. Lower the heat to medium low and cover with a lid. Cook quinoa for about 15 minutes, until water is absorbed.

3. Remove from heat and fluff with fork. Season quinoa with salt and pepper.

TAHINI DRIZZLE

1. In a small bowl combine tahini, olive oil, water, salt, pepper, maple syrup and lemon juice.

2. Whisk to combine.

ASSEMBLE

1. Divide quinoa between 2 bowls.

2. Top quinoa with roasted vegetables. Top with tahini drizzle.

3. Add some chopped parsley.

POTATO CAKE WITH GREEN CHUTNEY

INGREDIENTS

POTATO CAKES

- 2 pounds gold potatoes, scrubbed clean, peeled + halved
- 1-2 Tbsp vegan butter, plus more for cooking
- 2 tsp curry powder, plus more to taste
- 1/8th tsp ground cardamom
- Salt + pepper to taste
- 2/3 cup green peas

GREEN CHUTNEY

- 1 bunch fresh cilantro
- 3 cloves garlic, crushed
- Salt
- Pepper
- 1 large lime, juiced
- 1 Tbsp sweetener
- Water to thin (1-2 Tbsp)

INSTRUCTIONS

1. Add potatoes to a large pot and cover with water. Bring to a boil over high heat and cook for 15-20 minutes, or until tender and slide easily when picked up with a knife. Drain and set aside.
2. While the potatoes cool, prepare chutney. Use a small food processor, mortar and pestle, or a spice grinder* to combine all ingredients until well blended and pureed.
3. Add only enough water to encourage blending. Taste and adjust seasonings, adding more garlic, salt, sweetener, or lime as desired.
4. Add cooled potatoes to a mixing bowl along with vegan butter, salt and spices. Mash to combine, trying not to overmix. Taste and adjust seasonings as needed.
5. Add peas and mix once more. Then scoop out about 1/4 cup measurements and form into round discs
6. Season the tops of the cakes with a pinch more salt, pepper and curry powder.
7. Heat a skillet over medium heat. Once hot, add enough vegan butter or oil to coat and add 3-4 patties spice side down.
8. Sprinkle the tops with salt, pepper, curry powder and panko crumbs. Press gently again to adhere.
9. Brown for 4-5 minutes, turning down heat if they brown too quickly. Gently flip, and brown for 4-5 more minutes, or until deep golden brown.
10. Remove from pan and repeat until all patties are cooked, adding more vegan butter or oil as needed.
11. Serve with chutney. These work as finger food, but are most ideal when plated and eaten with a fork.

LAUKI CHANE

INGREDIENTS

- 1 cup Chana Daal – rinsed thoroughly
- 1 medium sized bottle guard – peeled and diced in small cubes
- 1 tsp turmeric powder
- 1 tsp Dry Mango powder
- 1 tsp Salt

TEMPERING

- 2 tbsp Oil
- 1 large onion, chopped small
- 4-5 cloves of Garlic – crushed/ minced/chopped small
- 1 inch piece Ginger, julienned small
- 2 green chilies – chopped
- 2 medium sized tomatoes – chopped roughly
- 1 bay leaf
- 1 big cardamom
- A small stick cinnamon
- 1 tbsp dry fenugreek leaves
- 1 tsp cumin seeds

- Salt to taste
- 1 tsp Coriander powder 1 tsp Garam Masala
- 1 tsp Red Chili powder
- 1 tsp Garam Masala

GARNISH

- 1 cup fresh coriander leaves rinsed and chopped

INSTRUCTIONS

1. Soak Chana Daal for 1 hour minimum, drain.

2. In a pressure cooker, boil Chana Daal with chopped Bottle Guard, 1 tsp Salt, turmeric and dry mango powder with 3 cups of water. Turn off after 1 whistle and open when pressure eases off.

3. Keep aside.

TEMPERING

1. Heat oil, and throw in Cumin seeds. When they splutter, add bay leaf, big cardamom, cinnamon stick and fry for another 10-15 seconds.

2. Add minced garlic and fry till brown. Add onion, green chilies and ginger and sauté for 3-4 minutes till onions get translucent.

3. Add tomato and all spices expect Garam Masala and Dry fenugreek leaves. Cover the pan, and cook everything till the tomatoes get all mushy and the raw smell disappears. This will take around 8-10 minutes. Stir 2-3 times in between to avoid the mixture sticking at the bottom.

4. Add this tempering to the cooked Dal and close the lid. Pressure cook again till one whistle and turn off, opening when the pressure eases off.

5. Check seasoning at this point and adjust if required.

6. Adjust the water as per your desired consistency.

7. Add Garam Masala to the cooked Daal and mix one last time. Transfer to a serving bowl and garnish with coriander leaves

8. For the extra tempering on top, heat oil / ghee in a pan and throw in mustard seeds and dried red chillies into it. Fry for 5-7 seconds and pour on top of the Daal in the serving bowl.

TRADITIONAL SOUTH-WEST SOUP

INGREDIENTS

- 1(15-ounce can) organic black beans
- Organic red onion and garlic
- Organic Southwest spice blend
- Avocado aioli
- 1 teaspoon organic smoked paprika
- Organic cilantro, scallion, & zucchini
- Organic succotash base
- 1 cup lima beans
- 1 cube or 1 tablespoon (crushed) organic mushroom bouillon
- 1 organic lime
- 1 cup Organic green bell pepper

INSTRUCTIONS

1. Trim ends off zucchini. Cut in half lengthwise, then slice each piece in half. Cut zucchini quarters across into 1-inch thick pieces. Dice bell pepper into 1-inch pieces. Set aside.
2. Open, drain, and rinse black beans. Place half of beans in small bowl and mash with back of fork. Set aside.
3. In medium pot, heat about 2 tablespoons cooking oil over medium heat. Add red onion, garlic, and bell pepper to pot and cook 5 minutes, stirring occasionally. Salt and pepper to taste. Add zucchini, whole beans, mashed beans, and spice blend to vegetables. Cook 1 more minute.
4. Add 2 cups water to large pot and crumble bouillon into water. Stir to combine. Boil 2 minutes, then reduce heat to medium-low. Simmer 5-8 minutes, or until zucchini is fork tender. Salt and pepper to taste. Remove from heat.
5. While soup simmers, fill small pot about two-thirds full with water. Bring to a boil. Add lima beans and blanch 1 minute. Strain and rinse with cold water. Place in small bowl
6. Destem cilantro; roughly chop leaves. Divide chopped cilantro, reserving half for garnish.
7. Add half cilantro to bowl with lima beans. Trim ends off scallion, and thinly slice on a bias. Add scallions and succotash base to the bowl. Cut lime in half, and squeeze half over lima bean succotash. Cut other half into wedges to serve with soup. Drizzle succotash with about 1-2 tablespoons olive oil. Salt and pepper to taste. Toss to combine.
8. Divide succotash between plates. Fill bowls with black bean soup. Top soup with avocado aioli. Sprinkle smoked paprika and chopped cilantro to taste. Serve with lime wedges.

GUACAMOLE

INGREDIENTS

- 2 ripe avocados, pitted and cubed
- 1 ripe roma tomatoes, small diced
- a handful of cilantro, cleaned and finely chopped
- 1/2 medium purple onion, peeled and finely chopped
- 1 lime, juice only
- 1/2 tsp salt

INSTRUCTIONS

1. Place all ingredients in a large glass or plastic tupperware.
2. Cube the avocados and mash with a fork or potato masher.
3. Add remaining ingredients and mix well.
4. Place in large bowl and serve with tortilla chips

COCONUT CURRY

INGREDIENTS

CURRY

- 1 Tbsp coconut or olive oil
- 1 small onion, diced
- 4 cloves garlic, minced
- 1 Tbsp fresh grated ginger (or 1 tsp ground)
- 1/2 cup broccoli florets diced
- 1/2 cup diced carrots
- 1/4 cup diced tomato
- 1/3 cup snow peas
- 1 Tbsp curry powder
- pinch cayenne or 1 dried red chili, diced
- 2 cans light coconut milk
- 1 cup veggie stock
- Sea salt and black pepper

COCONUT QUINOA

- 1 can (14 oz) light coconut milk
- 1 cup quinoa, rinsed in a fine mesh strainer
- 1 Tbsp agave nectar

DRESSING

- Fresh lemon juice
- Cilantro, mint and/or basil, red pepper flake

INSTRUCTIONS

1. Wash thoroughly in a fine mesh strainer. Add to a medium saucepan over medium heat and toast for 3 minutes.
2. Add 1 can light coconut milk and 1/2 cup water. Bring to a boil, then reduce heat to simmer, cover and cook for 15 minutes or until the quinoa is light, fluffy and the liquid is absorbed. Set aside until serving.
3. In the meantime, heat a large saucepan or pot to medium heat and add 1 Tbsp coconut oil. Add the onion, garlic, ginger, carrot, broccoli and a pinch each salt and pepper and stir. Cook, stirring frequently, until softened – about 5 minutes.
4. Add curry powder, cayenne (or chili pepper), veggie stock, coconut milk, another healthy pinch of salt and stir. Bring to a simmer then reduce heat slightly and continue cooking for 10-15 minutes.
5. Add the snow peas and tomatoes in the last 5 minutes.
6. Taste and adjust seasonings as needed.

TOMATO SOUP

INGREDIENTS

2 carrots

2 sticks of celery

2 medium onions

2 cloves of garlic

olive oil

2 organic chicken or vegetable stock cubes

2 x 400g tinned plum tomatoes

6 large ripe tomatoes

1 a bunch of fresh basil

INSTRUCTIONS

1. Peel and roughly slice the carrots. Slice the celery. Peel and roughly chop the onions. Peel and slice the garlic. Put a large pan on a medium heat and add a couple of lugs of olive oil. Add all chopped and sliced ingredients and mix together with a wooden spoon.
2. Cook for around 10 to 15 minutes with the lid askew, until the carrots have softened but are still holding their shape, and the onion is lightly golden.
3. Put the stock cubes into a jug or pan and pour in 1.5 litres of boiling water from the kettle. Stir until the stock cubes are dissolved, then add to the pan with your tinned and fresh whole tomatoes, including the green stalks. Give it a good stir and bring to the boil. Reduce the heat and simmer for 10 minutes with the lid on. Meanwhile, pick the basil leaves.
4. Remove the pan from the heat. Season with salt and pepper and add the basil leaves. Using a hand blender or liquidizer, pulse the soup until smooth. Season again before dividing between your serving bowls.

GREEK VEGETABLE BAKE

INGREDIENTS

- 150ml extra-virgin olive oil, plus extra if required
- 1 large aubergine, halved lengthways, then thickly sliced
- 1 large onion , thinly sliced
- 3 garlic cloves , sliced
- 800g large potatoes , chopped into 1cm cubes
- 6 medium tomatoes , thinly sliced
- 12 cherry tomatoes
- 5 courgettes, sliced
- 300g tomato passata
- 1 tbsp dried oregano
- 2 tbsp flat-leaf parsley, finely chopped

INSTRUCTIONS

1. Preheat the oven to 220C/gas 7. Heat some olive oil in a frying pan over a medium heat and cook the aubergine in batches, adding more oil if necessary, for 5–7 minutes, until softened and golden. Using a slotted spoon, transfer to a large bowl.
2. Add the onion and garlic to the pan, with a little more oil if necessary, and sauté for 5 minutes, until softened. Transfer to the bowl with the aubergine. Add the potato, tomatoes, courgette, passata and 200ml water to the bowl. Sprinkle with oregano and parsley and season generously with sea salt and ground black pepper. Combine well with your hands and transfer to a large ovenproof dish. Drizzle with any remaining oil.
3. Bake for 30 minutes then turn oven down to 200C/gas 6. Bake for another 20–30 minutes, or until the top has browned and vegetables are tender. Allow to cool slightly before serving.

SPICY NOODLES

INGREDIENTS

- 8 ounces rice noodles
- 1 tbsp red pepper flakes
- 2 tsp cold water
- 2 tsp hot vegetable oil
- 6 tbsp soy sauce
- 6 tbsp brown sugar
- 1 tbsp grated ginger or 1 tsp ground ginger
- 1/2 cup chopped basil and green onion
- 1/2 cup grated carrot
- 1 head broccoli, florets only

INSTRUCTIONS

1. Stir 2 teaspoons of cold water into the crushed red pepper flakes. Pour 2 teaspoons of hot vegetable oil into red pepper mixture slowly.
2. Whisk together the 1 tablespoon pepper oil, soy sauce, sugar, and ginger in a bowl until sugar is mostly dissolved.
3. Boil rice noodles for 6-8 minutes and toss in broccoli florets in the last two minutes. Drain, return to pan, and stir in sauce. Toss in chopped basil, green onion, and carrot.
4. Heat on low until entire combination is warm and sauce is absorbed. Sprinkle sesame seeds and extra green onion on top.

QUINOA SALAD

INGREDIENTS

SALAD

- 1 cup uncooked quinoa
- 1 (15 oz) can black beans, drained and rinsed
- 1 small punnet (200g) grape tomatoes
- 1 orange bell pepper, diced
- 1 large avocado, peeled, seeded, and diced
- 1 cup diced cucumber (seeds removed)
- 1 cup sweet corn (canned or frozen/defrosted)
- 1 cup diced red onion
- Salt and pepper, to taste
- 1 lime, for juicing over the salad
- 1 cup chopped cilantro (fresh coriander)

AVOCADO DRESSING

- 1 ripe avocado, peeled and seeded
- 1 cup silken tofu
- 1 clove garlic, minced
- 3 tbsp water

- 2 tbsp chopped cilantro (fresh coriander)
- 1 tablespoon tahini
- 1 tablespoon chopped green onion
- 1 tablespoon fresh lime juice
- 1 teaspoon ground cumin
- ¼ tsp chili powder
- Salt and ground black pepper, to taste

INSTRUCTIONS

1. Place the quinoa along with 2 cups salted water in a medium saucepan. Cover and bring to a boil, then reduce to the lowest heat setting. Simmer until water is completely absorbed and quinoa is fluffy, about 20 minutes.
2. Combine all of the dressing ingredients in a blender or food processor and blend until smooth.
3. In a large bowl, combine quinoa, black beans, tomatoes, bell peppers, avocado, cucumber, corn, red onion. Pour dressing over quinoa salad and stir until salad is well coated.
4. Season with salt and pepper. Squeeze fresh lime juice over the salad.
5. Garnish with chopped cilantro and serve at room temperature or chilled.

POTATO & COCONUT CURRY

INGREDIENTS

- 2 tbsp extra virgin olive oil
- 4 cloves of garlic
- 1 onion
- 1 14-ounce coconut milk can (400 ml)
- 2 cups vegetable broth
- 1 tbsp maple syrup
- 1 tsp ground ginger
- 2 tbsp curry powder
- 1 tsp ground turmeric
- 1 cup diced sweet potato (265 g)
- Salt to taste

TOPPING

- Tofu
- Red cabbage
- Broccoli
- Red bell pepper

INSTRUCTIONS

1. Heat the oil in a large pot over medium heat. Add the garlic and the onion (diced) and cook until golden brown.
2. Add the rest of the ingredients and simmer until the sweet potatoes are soft.
3. Transfer the soup to a blender and blend until smooth and creamy.

PEA & LENTIL CURRY

INGREDIENTS

- 1 tin of kidney beans
- Half a bag of lentils
- 1 tin of garden peas
- Fresh basil
- Sea salt
- Black pepper
- Cinnamon
- Cumin
- Turmeric
- Olive oil
- Tomato Pureé

INSTRUCTIONS

1. Pour about 300-400ml of water into a saucepan and bring to the boil.
2. Pour in the lentils.
3. Turn the heat down to a simmer and leave for 10 minutes.
4. Chop some fresh basil leaves.
5. Once the lentils are beginning to thicken, pour in the kidney beans. Leave to simmer for another 5 minutes.
6. Add olive oil(you decide how much). Mix in a quarter of a tube of tomato pureé, and stir well. Once the mixture is juicy from all the oil and pureé, toss in the peas. Add plenty of salt, pepper, fresh basil leaves, 1tsp cinnamon, 2 tsp cumin, and 2 tsp turmeric. Stir well.
7. Turn the heat up slightly, and add more olive oil, tomato pureé, and a little water if the mix gets too dry while the peas cook.

INDIAN PEANUT STEW

INGREDIENTS

- 6 cups water
- 2 cups uncooked brown rice
- 1 tablespoon olive oil
- 1 large white onion, chopped
- 4 cloves garlic, minced
- 3 tablespoons grated fresh ginger root
- 1 (28 ounce) can diced tomatoes with juice
- 1/8 teaspoon cayenne pepper
- 1 cup chunky natural peanut butter

INSTRUCTIONS

1. Place rice and water in a large saucepan and bring to a boil. Cover, and reduce heat to low. Simmer until rice is tender and water has absorbed, about 30 minutes.
2. Heat olive oil in a large saucepan over medium-low heat. Add onion, and cook until soft and golden, stirring frequently.
3. Add garlic and ginger, and cook until fragrant, about 5 minutes. Stir in tomatoes, and season with cayenne pepper.
4. Increase heat to medium, and bring to a gentle simmer. Stir in peanut butter and heat through. The mixture will thicken. Serve over rice.

BEAN & ARTICHOKE SALAD

INGREDIENTS

- 1/2 cup white wine vinegar
- 1 tablespoon plus 1 teaspoon honey
- 1/2 cup / 60ml water
- 4 celery stalks, thinly sliced
- 20 baby artichokes, trimmed, quartered, and placed in a bowl of water acidulated with the juice of one lemon
- 1 medium clove of garlic, chopped
- 4 tablespoons extra virgin olive oil
- 30 kalamata olives, pitted, rinsed, chopped
- 1 cup chopped, toasted walnuts
- pinch of salt, plus more to taste
- 4-5 cups cooked white beans

INSTRUCTIONS

1. Combine the vinegar, 1 tablespoon honey, and water in a small saucepan. Bring to a simmer, stirring until the honey dissolves. Remove from heat, transfer to a non-reactive container (like a jar), and cool completely. When cool add the celery to the vinegar mixture, and set aside at least 15 minutes.
2. In the meantime, place the prepared artichokes in a saucepan of boiling salted water along with the chopped garlic, for just a minute or two, until tender. Drain well, and set aside.
3. Season the artichokes and use them in the salad.
4. Combine the olive oil, olives, walnuts, remaining 1 teaspoon honey, and a bit of salt in a small bowl and stir well. Drain the celery and it to the mixture. Taste and adjust the seasoning until it tastes nice.
5. To serve, combine the beans in a large bowl with the walnut-celery mixture. Stir well. Season, and adjust as.
6. Add the artichokes, a bit of quinoa and a few herb flowers.

TACOS WITH ANCHO-LIME SAUCE

INGREDIENTS

SAUCE

- 1 cup raw cashews
- ½ cup lime juice
- 11 tsp. ancho chili powder
- 1 tsp. garlic powder

TACOS

- 2 Tbs. coconut oil
- 1 medium yellow onion, sliced thin
- 1 8 oz. pkg. tempeh, cubed
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 8 6-inch soft corn tortillas, warmed

GARNISH

- 2 cups finely shredded red cabbage
- 2 cups prepared salsa

INSTRUCTIONS

SAUCE

1. Purée all ingredients and 1/4 cup water in blender until smooth.
2. Season with salt and pepper.

TACOS

1. Heat oil in large skillet over medium-high heat until shimmering.
2. Add the onion, and cook 3 to 4 minutes. Add tempeh, and season with salt and pepper.
3. Cook 3 to 4 minutes, or until golden, stirring frequently. Remove from heat, and stir in chili powder and cumin.
4. Serve the tempeh mixture with tortillas; garnish with cabbage, salsa, and Sauce.

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